

Dainty Dishes

FOR

SEPT-OCT-NOV-DEC-JAN-FEB-MARCH-APRIL-MAY-JUNE-JULY-AUG-SEPT

ALL THE
YEAR
ROUND

BY

MRS. S. T. RORER

Teacher, Philadelphia Cooking School
Author of Mrs. Rorer's Cook Book



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DAINTY DISHES

For All the Year Round.

BY

Mrs. S. T. Rorer,

PRINCIPAL OF THE PHILADELPHIA COOKING SCHOOL.

AUTHOR OF MRS. RORER'S COOK BOOK, GOOD WAYS IN COOKING,
CANNING AND PRESERVING, HOT WEATHER DISHES, ETC.,
AND EDITOR OF "TABLE TALK."

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Introduction.

TO OUR MANY FRIENDS :

YOU will find in the following pages much that we think will interest you in more ways than one. Desiring to send out with our Gem Freezer and Perfection Cutter a book of recipes the contents of which should be of equal merit with the machines themselves, we arranged with Mrs. S. T. Rorer—the Principal of the Philadelphia Cooking School and author of *Mrs. Rorer's Cook Book*—to write for us a complete list of recipes for Ice Creams, Water Ices, Sherbets, Frozen Fruits and Desserts. These together with recipes for various dishes to be made by the use of the Perfection Cutter we now place before you as **DAINTY DISHES FOR ALL THE YEAR ROUND.**

Some people have an idea that an ice cream freezer is only intended for summer use, and likewise that a meat cutter is only for fall and winter—to such we would say that you will find Frozen Desserts just as palatable and refreshing in the winter months as during the “heated term,” and that the Perfection Cutter—being much more than a simple meat cutter—can be used during the summer to excellent advantage in the preparation of such Dainty Dishes as Croquettes, Cutlets, Tempting Sandwiches, etc. ; when one's appetite needs to be pampered with something delicate and tasty.

The recipes can all be perfectly relied upon, as Mrs. Rorer uses and heartily endorses both the freezer and cutter for the dishes she has written and we feel sure that they will give you excellent satisfaction.

At the end of the book you will find a description of our various goods, Freezers, Ice Chippers, etc. The prices given are trade list prices and the retail prices will be found in most cases much lower and we will be pleased to name them on application. At the same time it will be found cheaper to buy the goods from some one in your city, even at a little higher price, perhaps, than they would cost you here at our factory, as the express charges on them would amount to much more than the difference.

Trusting that you will find the following pages of much help to you in the economical and satisfactory direction of your household, we remain

Very truly yours,

American Machine Co.

PHILA., April 15, 1890.

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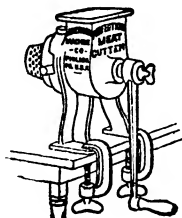
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THE AMERICAN MACHINE CO.'S ICE CREAM FREEZERS.

GIVING A DESCRIPTION OF THE VARIOUS PARTS AND
THEIR USES, AND VALUABLE INFORMATION
FOR MAKING ICE CREAM AT HOME.

Ice Creams and Water Ices have ever been deemed great luxuries, and of late their importance, in a hygienic sense, during the hot seasons and in tropical climates, having also been recognized, their increased preparation and consumption in the household is but a natural consequence. And yet, if the simple, practical and cheap facilities for producing these delicacies are taken into consideration, it is only a wonder that they are not more largely availed of. The chief cause, no doubt, is that many housekeepers are not fully posted as to the facilities at their command, and fear too great an expense and trouble in attempting their preparation. To disabuse their minds we beg to state that wherever ice is obtainable at reasonable price Ice Creams and Water Ices can be prepared by housekeepers with as little trouble, and at less expense, and of better quality, than if purchased.

In further explanation, we will state the principle of freezing as applied to the preparation of Ices, etc., by the Ice Cream Freezers made by this Company.

It is a well known fact that when chipped ice (or snow) and salt are mixed together a degree of cold is produced that will freeze anything brought in contact with it. If, therefore, a liquid, be it cream or fruit-syrup diluted with water, is placed in a tin can, which is surrounded by such a mixture of ice and salt, and kept moderately in motion, the liquid will soon become entirely congealed.

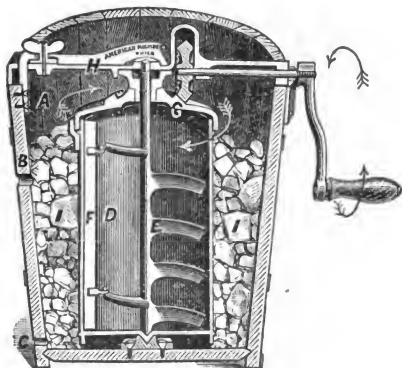


Fig. 1—Showing Parts of Single-Action Freezer.

This principle is carried out in the construction of our Freezers, composed of a wooden pail, a tin can (to hold the cream) with a stirrer in it, so fastened in the centre of the pail that it can be revolved by a crank, and leaving a space between the can and inner side of the pail for the reception of the ice and salt.

Figures 1 and 2 show the relative positions of these parts. Fig. 1 is a so-called Single-Action Freezer, as the can alone is revolved by the crank. Fig. 2 (page 8) is a so-called Double-Action Freezer, as the can is revolved in one direction and the stirrer in the opposite one, as indicated by the arrows, when the crank is turned.

No freezer now made has more than two motions, and although some manufacturers claim to have more, it can easily be shown that such is not the case.

The working parts of the Freezers, and their uses, are :—

THE PAIL, "a," to contain the ice and salt surrounding the tin can. Hole, "b," should be left open to prevent the water from the dissolving ice from entering the can; hole, "c," should be kept closed, and only opened to draw off the water.

THE CAN, "d," to contain the liquid to be frozen, with Stirrer, "e," to which is attached a self-adjusting

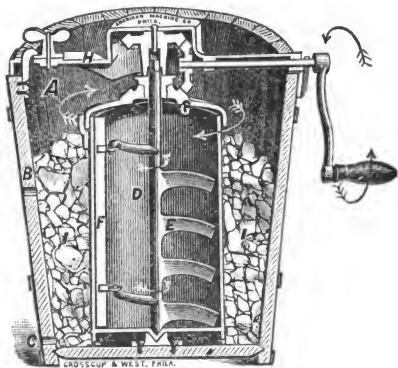


Fig. 2—Showing Parts of Double-Action Freezer.

Scraper, "f," all properly held in place by the Lid, "g." When the can is rotated the stirrer beats up liquid to make it light and spongy, and the scraper, pressed by the motion of the liquid against the side of the can, scrapes off from it the frozen portions, remixing the same with the liquid portion, until the whole mass has become thoroughly frozen, which, under favorable circumstances, should not take over six minutes for Ice Cream, and not over ten minutes for Water Ice. It will be noticed that to keep the can in place it has on its bottom a small pointed projection which rests in a bearing attached to the centre of the bottom of the pail.

THE CROSS-BAR, "h," to hold the can in its proper position in the pail. It will be noticed that one end of the cross-bar has projections fitting in corresponding staples fastened to the pail, while the other end has an eye with a catch to fasten it to a projection on the pail. On the end that fits in the staples is the shaft on which the crank is screwed. The crank should always be turned in the direction of the arrow, and never backward, otherwise the edge of the scraper will be displaced, and, if freezing has commenced, will not scrape the sides of the can clean, and thus prolong the operation.

GENERAL REMARKS.

The recipes given will make from two to three quarts when frozen. Carefully read over the directions for freezing before beginning your work.

Scalding milk or cream means to bring it to the steaming point over hot water. Never let the milk boil.

It is not absolutely necessary to scald the milk or cream, but it adds to the richness of the ice cream.

Always use earthenware or porcelain-lined dishes for acid preparations, as by using ordinary kitchen vessels a greasy taste may be imparted.

Thoroughly scald the can before using the first time, and always see that it is perfectly clean inside when you use it afterward.

Before packing the tub with the ice and salt, see that the can and crossbar are properly adjusted and work easily.

See that the can, tub and crossbar are well cleaned and dry before putting away.

Where part milk is used in the recipe, the cream may be whipped before freezing.

If eggs are used for ice cream, cook them with the milk or cream.

If you want a delicious, smooth cream; use the Philadelphia recipes.

Avoid gelatine and arrowroot if you can afford pure cream.

For family use a four quart freezer is the best size to buy. A well beaten white of egg added to a frozen sherbet makes it creamy and smooth.

Do not draw the water off until you are through freezing; if it rises too high it will run off through the upper hole.

Use only a freezer that has one hole near bottom of pail, in order that the water may be drawn off without lifting the freezer.

You need no oil on the Gem Freezer if you wash the crossbar in hot water after using (to get salt water off) and dry it over the range.

The finer you have your ice the closer it packs in the tub and there is less waste and freezes quicker. Use the Crown Ice Chipper.

Hold your freezer firmly in place by using the Gem Freezer Clamp.

Bear in mind that we are always ready and willing to give you any information on this subject if you will write to us.

Directions for Freezing.

Place the freezer on a bench or chair of convenient height for turning the crank, and secure it firmly in place by using a pair of clamps as shown on page 77. See that the can and dasher are properly adjusted, then turn in the mixture to be frozen, adjust the lid and cross-bar, and give the handle a turn to see if all is right. Put your ice in a tub, and shave it down quickly with a Crown Ice Chipper, (as shown on page 83) then mix with it one-fourth the quantity of coarse rock salt. A four-quart freezer will require about ten pounds of ice and two quarts of rock salt, for freezing and packing.

* Mix and fill the space in the freezing tub to the top of the can. Turn the crank very slowly until the mixture is thoroughly chilled. See that the upper hole in the pail is open and the lower one closed. The lower hole is simply for convenience in drawing off the water, and should never be left open; the upper one is for safety, and should never be closed. When the mixture is thoroughly cold, turn the handle steadily and quickly until it goes pretty hard. When the cream is frozen, take off the cross-bar, remove the lid and dasher, pack the ice cream neatly in the bottom of the can, replace the lid, closing the hole in it with a cork; draw the water from the pail by removing the lower plug, repack with salt and ice, covering the can to the very top. Cover the whole with a piece of carpet or blanket, and stand it in a cold place for one or two hours to ripen.

When ice cream is fresh, in tasting one tastes each ingredient separately, but after standing one or two hours they blend and form a pleasant whole. This is called ripening.

* If preferred, instead of mixing the ice and salt together, put a layer of ice in the freezer tub, then a layer of salt and so on until it reaches the top, giving the crank an occasional turn to pack it solid. Measure the ice and salt as you put it in with a scoop or a cup. Four of ice to one of salt.

Moulding.

If you wish to mould ice cream or serve it in forms, have your mould ready at the time you remove the dasher from the can, and also have ready a tub or bucket containing a mixture of coarse ice and salt. Moisten the mould with cold water, then fill it quickly with ice cream, pressing it down with a spoon to fill every part of the mould. Lay a piece of wax paper, or strong manilla paper, over the cream, large enough to project beyond the edges when the lid is on, put on the lid and imbed the mould in the tub of ice and salt. Cover with a piece of carpet and stand aside for one or two hours.

Or in place of using the paper after you have filled the mould, put on the lid and stand it in the tub of ice and salt. Take a narrow piece of muslin sufficiently long to bind the joint of the lid, dip it in melted butter or suet, bind it quickly around the joint, then imbed the mould in the salt and ice.

When ready to use, lift the mould from the ice, wipe it carefully, plunge it into a pan of warm water, remove the lid and paper (or the strip of muslin, and then the lid) and turn the mould out carefully on a napkin placed on a pretty dish. If it should stick, wait a moment, as the heat of the room will, as a rule, loosen it in a few moments.

On pages 102 and 103 we show illustrations of a variety of moulds as are in most general use. For convenience the brick and melon moulds are probably the best, the pyramid coming next in order. There are many other varieties of moulds made than those shown in these pages, and if desired a special catalogue will be mailed—but those shown comprise the ones most generally used.

The Gem Freezer
The Best Moulds for Ice Cream

Philadelphia Creams.

FRUIT CREAMS.

APRICOT

ICE CREAM

1 quart of cream.
 $\frac{3}{4}$ pound of sugar.
 1 quart of apricots or 1 pint can.

Put half the cream on to boil in a farina boiler. When hot, add the sugar and stir until dissolved. Take from the fire, add the remaining half of the cream; and when cold, freeze. Pare and mash the apricots, and stir them quickly into the frozen cream—turn the crank rapidly for five minutes, then remove the dasher and pack as directed.

BANANA

ICE CREAM

8 bananas.
 1 quart of cream.
 $\frac{1}{2}$ pound of sugar.

Pare and mash the bananas. Put one pint of the cream on to boil in a farina boiler. When hot, add the sugar, stir until dissolved, and stand aside to cool. Beat and stir the bananas to a smooth paste, add them to the cream and sugar; then add the remaining pint of cream, and turn into the freezer and freeze.

MANDARIN

ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 Juice of twelve mandarins.
 Rind of two mandarins.

Put one-half the cream on to boil in a farina boiler, add the sugar and stir until dissolved. Take from the fire, when cool, add the juice and rind of the mandarins, and the remaining half of the cream. Freeze and finish the same as in preceding recipes.

LEMON

ICE CREAM

1 quart of cream.
9 ounces of sugar.
Juice of two lemons.
Juice of one orange.
The grated rind of three lemons.

Mix the sugar, juice and rind of the lemons, and orange juice together, and stand in a cold place one hour. Scald the cream in a farina boiler and stand aside to cool. When cold, partly freeze, then add the lemon juice and sugar, which should be thoroughly dissolved, turn the crank rapidly for a few minutes, and finish the same as preceding recipes.

NECTARINE

ICE CREAM

1 quart of cream.
 $\frac{3}{4}$ pound of sugar.
1 quart of mellow nectarines.

Make precisely the same as apricot, using mellow nectarines in the place of the apricots.

ORANGE

ICE CREAM

1 quart of cream.
 $\frac{3}{4}$ pound of sugar.
Juice of six oranges.
Rind of one orange.

Put one-half the cream on to boil in a farina boiler, add the sugar, and stir until dissolved. Take from the fire, when cool, add the juice and rind of the oranges, and the remaining half of the cream. Turn into the freezer, and freeze. Finish the same as preceding recipes.

PEACH

ICE CREAM

1 quart of cream.
 $\frac{3}{4}$ pound of sugar.
1 quart of mellow peaches or
one pint can.

Make the same as apricot, using large, mellow peaches in the place of the apricots.

PINEAPPLE

ICE CREAM

1 quart of cream.
1 pound of sugar.
Juice of one lemon.
1 large, ripe pineapple or one
pint can.

Put one pint of cream in a farina boiler with half the sugar, stir until the sugar is dissolved, take from the fire, and stand aside to cool. Pare the pine-apple, take out the eyes, cut open and take out the core; then grate the flesh, mix it with the rest of the sugar, stir until sugar is dissolved. Add the remaining pint of cream to the sweetened cream and freeze; add the lemon juice to the pine-apple and stir into the frozen cream, beat thoroughly, and finish same as in preceding recipes. If canned pine-apple is used, add the lemon juice to it, and simply stir the whole into the cream when cold, and freeze again.

RASPBERRY

ICE CREAM

1 quart of cream.
1 pound of sugar.
1 quart of raspberries.
Juice of one lemon.

Put half the sugar and cream on to boil in a farina boiler, and, when sugar is dissolved stand aside to cool, add the remaining half the sugar and the lemon juice to the berries, stand aside one hour, then strain through a fine muslin, add the remaining half of the cream to the sweetened cream, and freeze. When frozen, stir in the fruit juice, beat thoroughly, and finish as in preceding recipes. When canned fruit is used, less sugar is required.

STRAWBERRY

ICE CREAM

1 quart of cream.
1 pound of sugar.
1½ quarts of strawberries.

Make the same as Raspberry, omitting the lemon juice, and using one and a half quarts of berries.

NUT CREAMS.

BURNT ALMOND
ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 4 ounces of shelled almonds.
 1 teaspoonful of caramel.
 1 tablespoonful of vanilla.
 4 tablespoonfuls of sherry.

Blanch and roast the almonds, then pound them in a mortar to a smooth paste. Put one-half the cream and sugar on to boil, stir until the sugar is dissolved, then add the remaining pint of cream and the almonds; stand away to cool, when cold, add the caramel, vanilla and sherry. Freeze and pack as directed.

FILBERT
ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 4 ounces of shelled filberts.
 1 tablespoonful of vanilla.

Make precisely the same as Almond Ice Cream, without roasting the nuts.

HAZLE NUT
ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 4 ounces of shelled hazle nuts.
 1 tablespoonful of vanilla.

Make precisely the same as Almond Ice Cream.

PISTACHIO
ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 1 quart of spinach.
 1 teaspoonful extract of almonds.
 1 heaping tablespoonful of vanilla
 sugar or a teaspoonful of the
 extract.
 $\frac{1}{2}$ pound of shelled pistachio nuts.

Wash the spinach, throw it into a kettle of boiling water, boil rapidly three minutes and drain in a colander, pound until reduced to a pulp, squeeze the juice out through a fine muslin. Blanch and pound the nuts. Finish the same as Burnt Almond Ice Cream, adding sufficient spinach juice to color it a light green.

COCOANUT

ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 1 tablespoonful of vanilla.
 1 cocoanut, grated.

Put one-half the cream on to boil in a farina boiler, add the sugar, and stir until dissolved. Take from the fire; and, when cool add the remaining half of the cream, the vanilla, and the cocoanut. Freeze and pack as directed.

WALNUT

ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 4 ounces of shelled walnuts.
 1 teaspoonful of caramel.
 1 tablespoonful of vanilla.
 4 tablespoonfuls of sherry.

Make precisely the same as Burnt Almond.

The Gem Freezer
The Best in the World

MISCELLANEOUS CREAMS.

BROWN BREAD

ICE CREAM

3 slices of Boston brown bread.
 1 quart of cream.
 $\frac{1}{2}$ pound of sugar.

Toast and dry the bread in the oven, then pound and sift it through a fine sieve. Follow the directions given in Bisque Ice Cream for making and freezing.

CHOCOLATE

ICE CREAM

1 quart of cream.
 4 ounces of sweet chocolate or two ounces of Baker's chocolate.
 $\frac{1}{4}$ teaspoonful of powdered cinnamon.
 1 tablespoonful of vanilla.
 $\frac{1}{2}$ pound of sugar.

Put one half the cream, the chocolate, sugar and cinnamon on to boil, stir and beat until smooth; strain, while hot, through a fine muslin, add the remainder of the cream and the vanilla, cool and freeze.

BISQUE

ICE CREAM

1 quart of cream.
 $\frac{1}{4}$ pound of macaroons.
 2 lady fingers.
 $\frac{1}{2}$ pound of sugar.
 4 kisses.
 1 teaspoonful of vanilla.
 1 teaspoonful of caramel.

Pound the macaroons, kisses, and lady fingers (which should be stale) through a colander. Put one pint of cream on to boil in a farina boiler, add to it the sugar; stir until dissolved. Take from the fire, and when cold add the remainder of the cream, and freeze. When frozen add the vanilla, caramel, the pounded cakes, and (if you use it) five tablespoonfuls of sherry; beat the whole until perfectly smooth. Pack as directed.

CARAMEL

ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 1 tablespoonful of vanilla.
 1 pint of milk.

Put four extra ounces of granulated sugar in an iron frying-pan, and stir over the fire until the sugar melts, turns brown, boils and smokes. Have ready one pint of boiling milk, turn the burnt sugar into this, stir over the fire one minute, and stand away to cool. When cold, add the sugar, cream and vanilla; mix well and freeze.

COFFEE

ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of pulverized sugar.
 4 ounces of Mocha or 3 ounces of Java.

Have the coffee ground coarsely; put it in a farina boiler with one pint of the cream, and steep for ten minutes, then strain it through a fine muslin, pressing it hard to get out the strength; add the sugar, stir until it is dissolved, add the remaining pint of cream, and when cold freeze.

HOKEY

POKEY

1 can of condensed milk.
 1 tablespoonful extract of vanilla.
 2 tablespoonfuls of corn starch.
 2 quarts of milk.

Put the milk in a double boiler over the fire. Moisten the corn starch with a little cold milk, add it to the hot milk, cook two minutes, add the condensed milk, and stand aside to cool. When cold add the vanilla and freeze as directed for ice cream.

HOKEY

POKEY

IN SMALL BRICKS

1 can of condensed milk.
 1 tablespoonful extract of vanilla.
 2 tablespoonfuls of corn starch.
 2 quarts of milk.
 Heaping tablespoonful of gelatine
 to each quart of mixture.

Use the same materials as given in above recipe for Hokey Pokey, with the addition of one heaping tablespoonful of gelatine to each quart of mixture you intend to freeze. Dissolve the gelatine in water, and add to the mixture, when you add the vanilla, and freeze as usual. After freezing, pack the cream in a mould the shape of a brick, according to directions for moulding on page 11, and pack the mould in ice and salt to get the cream perfectly hard.

Have a tin can to put the little bricks in,—you can use your freezer can,—packed in ice and salt to get thoroughly cold. While cream is hardening in the mould, get a number of pieces of strong tissue paper ready, in which to wrap the small blocks of cream, and spread them out where you can handle them quickly. Now turn the cream from the mould, and with a sharp knife, slightly heated, cut into the desired blocks; wrap each block quickly in the paper, and put it in the clean cold freezer can you have ready to receive it.

They may be kept in this way for some time.

Any kind of ice cream can be made up in the same way by the addition of the Gelatine.

VANILLA

ICE CREAM



1 quart of cream.
 ½ pound granulated sugar.
 1 small vanilla bean.

Put half the cream in a double boiler over the fire, add the sugar, split the bean into halves, scrape out the seeds carefully and add to the hot cream, then throw in the bean, stir it around until the sugar is thoroughly dissolved. Remove the bean, take the cream from the fire, and when cold add the remainder of the uncooked cream, and freeze.

VANILLA

ICE CREAM

WITH EXTRACT



1 quart of cream.
 ½ pound of sugar.
 2 tablespoonfuls of vanilla.

Put half the cream and the sugar on to boil in a farina boiler ; stir constantly for ten minutes. Take from the fire, and when cold add the remainder of the cream, the vanilla, and freeze.

ICE CREAM FROM

CONDENSED MILK



1 can condensed milk.
 3 tablespoonfuls of corn starch.
 1 tablespoonful extract of vanilla.

Add sufficient boiling water to one can of condensed milk to make it the proper consistency. Moisten three tablespoonfuls of corn starch with a little cold milk, add it to the mixture, stir and cook for five minutes until smooth, take it from the fire, and when cold add vanilla extract to flavor. Freeze as directed.

ARROW ROOT ICE CREAM

1 pint of cream.
1 quart of milk.
12 ounces of sugar.
2 tablespoonfuls of arrow root.
1 tablespoonful of vanilla.

Moisten the arrow root with a little of the milk, put the remainder in a double boiler, when scalding hot add the arrow root, stir and cook ten minutes, add the sugar, take from the fire, add the cream and vanilla. When cold freeze as directed.

GELATINE ICE CREAM

1 quart of cream.
1 pint of milk.
10 ounces of sugar.
 $\frac{1}{2}$ box of gelatine.
2 tablespoonfuls of vanilla extract.

Cover the gelatine with the milk and stand in a cool place for thirty minutes, now put it in a double boiler and when scalding hot add the sugar, strain, add the cream and vanilla and when cold freeze.

The Gem Freezer
The Illustrated

Neapolitan Ice Creams.

CARAMEL ICE CREAM.

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
6 eggs.
3 tablespoonfuls of caramel.
1 teaspoonful of vanilla.

Beat the yolks of the eggs and the sugar together until very very light. Whisk the whites to a stiff froth, stir them into the yolks and sugar. Put the cream on to heat in a farina boiler, when scalded add the eggs and sugar and stir and cook until the mixture begins to thicken. Take from the fire, strain, and when cold add the vanilla, and freeze.

CHOCOLATE

ICE CREAM

1 quart of cream.
 $\frac{1}{2}$ pound of sugar.
 6 eggs.
 1 tablespoonful of vanilla.
 1 small piece of stick cinnamon.
 4 ounces of sweet chocolate.

Put the cream and cinnamon on to scald in a farina boiler. Beat the yolks of the eggs and the sugar together until very light, add to this the whites of the eggs beaten to a stiff froth; stir this into the cream and stir and cook until it begins to thicken. Take from the fire, strain, add the grated chocolate and strain again. When cold freeze and pack.

VANILLA

ICE CREAM

1 quart of cream.
 6 eggs.
 2 tablespoonfuls of vanilla.
 $\frac{3}{4}$ pound of sugar.

Put the cream on to boil in a farina boiler. Beat the yolks and sugar together until light, then add the whites beaten to a stiff froth. Stir this into the scalded cream and stir over the fire until it begins to thicken. Take from the fire, strain, and when cold add the vanilla, and freeze.

FRUIT CREAMS.

All the fruit and nut creams given under the head of Philadelphia Creams may be made in Neapolitan Creams, allowing six eggs and three quarters of a pound of sugar to every quart of cream.

The Gem Freezer
The Boston World

Plain Ice Creams.

CHOCOLATE

ICE CREAM



1 quart of cream.
1 pint of milk.
 $\frac{3}{4}$ pound of sugar.
2 eggs.
5 tablespoonfuls of chocolate.

Scald the milk and add to it the sugar and eggs beaten together, and the chocolate rubbed smooth in a little milk. Beat well, place over the fire until it thickens, stirring constantly. Take from the fire, and when cool add the cream and freeze.

CHOCOLATE FRUIT

ICE CREAM



1 quart of cream.
1 pint of milk.
 $\frac{3}{4}$ pound of sugar.
2 eggs.
5 tablespoonfuls of chocolate.

Make precisely the same as above, adding when almost frozen one cup of preserved fruit cut in small pieces.

PLAIN VANILLA

ICE CREAM



2 quarts of milk.
3 tablespoonfuls of corn starch.
 $1\frac{1}{2}$ pounds of sugar.
1 quart of cream.
2 tablespoonfuls of vanilla.

Scald the milk, mix the corn starch smooth with a little cold water, and add this and the sugar to the scalded milk. Cook until thick, stirring constantly. Take from the fire and strain. When cold add the cream and vanilla, and freeze.

PLAIN VANILLA

ICE CREAM No. 2.



3 pints of cream.
1 quart of milk.
1 pound of sugar.
Whites of 2 eggs.
1 tablespoonful of vanilla.

Mix uncooked, stand in freezer until thoroughly chilled, then freeze.

ICE CREAM

WITH MILK

1 quart of milk.
2 eggs.
2 tablespoonfuls of corn starch.
 $\frac{1}{2}$ pound of sugar.

Scald the milk. When scalded add the corn starch mixed smooth in a little cold water. Cook for two minutes, take from the fire and add the eggs and sugar beaten together, and flavor as desired. When cold, freeze. Fruit may be added to any of these creams after directions given in preceding recipes. Do not heat the milk for pineapple, strawberry or raspberry ice creams. Ice creams may be formed into fanciful shapes by the use of moulds.

The Gem Freezer
The Patent Ice Cream Maker

Delmonico Ice Creams.

BANANA

ICE CREAM

1 pint of cream.
1 pint of milk.
 $\frac{1}{2}$ pound of sugar.
Yolks of six eggs.
4 bananas.

Scald the milk. Beat yolks and sugar together until light; add to the milk and cook until it thickens, stirring constantly. Add the cream, and when cool the bananas, which should be mashed through a colander. Freeze and pack as directed.

CHOCOLATE

ICE CREAM

1 pint of milk.
 $\frac{1}{2}$ pound of sugar.
Yolks of six eggs.
1 pint of cream.
1 tablespoonful of vanilla.
2 oz. of chocolate.

Make one quart of vanilla ice cream as given on next page. Before freezing add to it two ounces of chocolate melted with one ounce of powdered sugar.

COFFEE

ICE CREAM

$\frac{1}{2}$ pound of sugar.
 Yolks of six eggs.
 1 pint of boiling milk.
 1 pint of cream.
 2 ounces of ground Mocha coffee.

Scald the milk. Beat the yolks and sugar together until light, then add to the scalded milk. Stir and cook for ten minutes, then take from the fire and add the cream. Stir constantly for two minutes, then add the coffee, and return to the stove until thoroughly heated. Stand aside for one-half hour. Strain and freeze.

LEMON

ICE CREAM

$\frac{1}{2}$ pound of sugar.
 Rind of two lemons.
 Whites of four eggs.
 1 pint of milk.
 1 pint of cream.

Mix the grated rind of the lemons well with the sugar and the well-beaten whites of the eggs. Stir this carefully into the milk, then place on the fire to scald. When nearly to boiling point take from the fire, add the cream, strain, and when cold, freeze.

VANILLA

ICE CREAM

1 pint of milk.
 $\frac{1}{2}$ pound of sugar.
 Yolks of six eggs.
 1 pint of cream.
 1 tablespoonful of vanilla.

Scald the milk. Beat yolks and sugar together until light, then add them to the milk. Cook until it thickens, stirring constantly. Take from fire, add cream, and when cool add vanilla and freeze.

FRUIT CREAMS.

All fruit creams given under the head of Philadelphia Creams can be made in Delmonico Creams precisely as Banana, as given on preceding page, with the addition of more or less sugar, according to the acidity of fruit used.

French Ice Creams.

ALMOND

ICE CREAM

Yolks of six eggs.
1 quart of cream.
2 ounces of Jordan almonds.
10 ounces of sugar.

Blanch the almonds and chop them very fine. Put two tablespoonfuls of granulated sugar with the chopped almonds in a saucepan, stir over the fire until the almonds are a red brown color, take from the fire and when cool pound them to a paste. Put the cream in a farina boiler. Beat the eggs and sugar together until light, add them to the hot cream, stir until the eggs thicken, take from the fire, add the pounded almonds, and when cool add a gill of noyau, and freeze the same as ordinary ice cream.

APRICOT

ICE CREAM

1 quart can of apricots.
1 pint of water.
1 pound of sugar.
1 quart of cream.
3 tablespoonfuls of maraschino.
Yolks of fourteen eggs.

Put the sugar and water on to boil, boil five minutes, and skim. Beat the yolks of the eggs together until creamy, add to them the hot syrup, beat until the consistency of sponge cake batter, add the cream and maraschino, and freeze. When frozen add the apricots pressed through a fine sieve, mix, repack, and stand aside for two hours. Serve cut into blocks and placed on small napkins.

PEACH

ICE CREAM

1 quart can of peaches.
1 pint of water.
1 pound of sugar.
1 quart of cream.
3 tablespoonfuls of maraschino.
Yolks of fourteen eggs.

is made in precisely the same manner as Apricot.

VANILLA

ICE CREAM

1½ pints of cream.
1 vanilla bean.
Yolks of six eggs.
½ pound of sugar.

Put the cream into a farina boiler, with the vanilla bean split into halves. Beat the yolks of the eggs and the sugar together until light, add them to the hot cream, stir until the eggs begin to thicken, strain through a sieve, and when cold, freeze. Serve in small blocks.

The Gem Freezer
The Fastest in the World

English Ice Creams.

APRICOT

ICE CREAM

¾ pound of apricot jam.
1 pint of cream.
Juice of one lemon.
2 tablespoonfuls of noyau.

Mix the jam and the cream together, then carefully add the lemon juice and noyau, strain through a fine sieve and freeze as directed for ordinary ice cream.

BROWNE BREAD

ICE CREAM

2 slices of bread (3 ounces.)
4 ounces of sugar.
2 lady fingers.
½ pint of milk.
1 pint of cream.
4 tablespoonfuls of maraschino.

Put the bread in the oven and brown to a golden color, roll and sift it. Dry and roll the lady fingers. Put the cream, the milk, the sugar in a double boiler, stir until the sugar is dissolved, and when cold, freeze. When frozen add the sifted crumbs and maraschino, mix, repack, and stand aside to ripen.

GINGER

ICE CREAM

6 ounces of preserved ginger.
2 tablespoonfuls of lemon juice.
1 pint of cream.
 $\frac{1}{4}$ pound of sugar.

Pound the ginger to a paste, adding gradually the lemon juice. Mix the sugar and cream, then add gradually to the ginger, press through a fine sieve, and freeze as directed.

LEMON

ICE CREAM

2 large lemons.
1 pint of cream.
 $\frac{1}{2}$ pound of sugar.

Grate the *yellow* rind of the lemons into the sugar, mix, and rub well together, then add the juice to the sugar, and add the cream, stir until the sugar is dissolved, and freeze as directed.

MARASCHINO

ICE CREAM

1 pint of cream.
 $\frac{1}{4}$ pound of sugar.
2 tablespoonfuls of lemon juice.
1 gill of maraschino.

Mix the lemon juice and sugar, then stir them into the cream, and freeze. When frozen stir in the maraschino, repack, and stand away two hours to ripen.

PISTACHIO

ICE CREAM

$\frac{1}{4}$ pound of pistachios.
 $\frac{1}{4}$ pound of Jordan almonds.
1 teaspoonful of extract of almond.
1 pint of cream.
 $\frac{1}{4}$ pound of sugar.
Spinach coloring.

Blanch and chop the nuts very, very fine, pound them in a mortar adding gradually the almond extract. Mix the sugar and cream together, add the nuts and sufficient spinach coloring to make a pale green, and freeze.

APPLE

WATER ICE

6 large tart apples.
1 pound of sugar.
1 quart of water.
2 lemons.

Put the apples, sugar and water on to boil, add the grated yellow rind of one lemon. Cook until the apples are reduced to a pulp, take from the fire, drain carefully, without squeezing, in cheese cloth or a flannel bag, add the juice of the lemons, and when cold freeze as directed for water ices.

APRICOT

WATER ICE

1 quart can of apricots.
1 lemon.
 $\frac{1}{2}$ pound of sugar.
1 quart of water.

Make precisely the same as Apricot Sherbet, see page 35, omitting the beating and the meringue.

BARBERRY

WATER ICE

4 large juicy lemons.
1 quart of water.
1 orange.
 $1\frac{1}{4}$ pounds of sugar.
 $\frac{1}{2}$ pint Barberry juice.

Add a half pint of Barberry juice slightly sweetened to the rule for Lemon Water Ice before freezing.

CHERRY

WATER ICE

1 quart of sour cherries.
1 pound of sugar.
1 quart of water.

Make precisely the same as Cherry Sherbet, see page 35, omitting the beating and meringue.

CURRANT

WATER ICE

1 pint of red currant juice.
1 pound of sugar.
1 pint of boiling water.

Add the sugar to the boiling water, stir until dissolved. When cold add the currant juice, and freeze as directed for water ices.

GRAPE

WATER ICE

3 pounds of Concord grapes.
1 quart of water.
1 pound of sugar.

Boil the sugar and water together for five minutes. Pulp the grapes and add the pulps and skins to the syrup; stand aside to cool. When cold press through a fine sieve, being careful not to mash the seeds. Turn into the freezer and freeze.

GINGER

WATER ICE

6 ounces of preserved ginger.
1 quart of lemon water ice.

Pound four ounces of the ginger to a paste. Cut the remaining two ounces into very thin slices and stir these into the water ice. Repack and stand away to ripen.

LEMON

WATER ICE

4 large juicy lemons.
1 quart of water.
1 orange.
1 $\frac{1}{4}$ pounds of sugar.

Put the sugar and water on to boil. Chip the yellow rind from three lemons and the orange, add to the syrup, boil five minutes and stand away to cool. Squeeze the juice from the orange and lemons, add it to the cold syrup, strain it through a cloth and freeze as directed for water ice.

ORANGE

WATER ICE

12 large juicy oranges.
1 pound of sugar.
1 quart of water.

Make the same as Lemon Water Ice, chipping the rinds from three oranges.

PINEAPPLE

WATER ICE

2 large yellow pineapples.
 1½ pounds of sugar.
 1 quart of water.
 Juice of two lemons.

Pare the pineapples, grate them, and add the juice of the lemons. Boil the sugar and water together for five minutes. When cold add the pineapple and strain through a fine sieve. Turn into the freezer and freeze as directed for water ice.

PEACH

WATER ICE

1 quart can of peaches.
 1 lemon.
 ¾ pound of sugar.
 1 quart of water.

Make precisely the same as Apricot Water Ice, using peaches instead of apricots.

RASPBERRY

WATER ICE

1 quart of red raspberries.
 1 quart of water.
 Juice of two lemons.
 1 pound of sugar.

Add the sugar and lemon juice to the berries, stir, and stand aside one hour, then mash, add the water, and strain through a cloth; freeze as directed.

STRAWBERRY

WATER ICE

1 quart of sour berries.
 1 pound of sugar.
 1 quart of water.
 Juice of two lemons.

Add the sugar and lemon juice to the strawberries, mash them, and stand aside an hour, add the water, strain through a cloth, and freeze as directed.

WINE

WATER ICE

12 large juicy oranges.
 1 pound of sugar.
 1 quart of water.

Make an orange water ice and freeze it very hard, then stir in a half pint of sherry or Madeira.

POMEGRANATE

WATER ICE

1 dozen ripe pomegranates.
1 pint of water.
1 pound of sugar.

Cut the pomegranates into halves, remove the seeds carefully from the inside bitter skin, then press them in a sieve, without breaking the seeds. Add the sugar to the juice and stir until dissolved, then add the water, strain, and freeze as directed.

QUINCE

WATER ICE

3 large ripe quinces.
1 quart of water.
 $\frac{1}{2}$ pound of sugar.

Pare the quinces and cut them into thin slices, add them with the sugar to the water, cover the saucepan and cook for fifteen minutes, strain, and freeze as directed.

ROMAN PUNCH

PLAIN

4 large juicy lemons.
1 quart of water.
1 orange.
 $1\frac{1}{4}$ pounds of sugar.

Freeze the lemon water ice very hard, then add one gill of rum, two tablespoonfuls of sherry, and two tablespoonfuls of brandy. Serve in glasses.

ROMAN

PUNCH

4 large juicy lemons.
1 quart of water.
1 orange.
 $1\frac{1}{4}$ pounds of sugar.

Freeze the lemon water ice until it is very, very hard. Beat the whites of three eggs until frothy, add four tablespoonfuls of powdered sugar and beat until stiff and firm. Stir this into the water ice with two tablespoonfuls of rum, a gill of champagne, and two tablespoonfuls of maraschino. Repack, using an extra quantity of salt.

ITALIAN

TUTTI FRUTTI

1 pound of mixed French candied
fruits.
1 quart of water.
1½ pounds of sugar.
3 lemons.
4 oranges.
1 gill of sherry.

Chop the fruit very fine and soak it one hour in the sherry. Put the sugar and water and the chipped yellow rinds of two lemons and one orange on to boil for five minutes. When cold add the juice of the lemons and oranges, strain, and freeze very hard, then stir in the fruit, stand aside for thirty minutes and it is ready to serve.

The Gem Freezer
The Best in the World

Sherbets.

Sherbets are made precisely the same as ordinary water ices, with the exception, they are stirred constantly while freezing, and a one egg meringue (as described in recipe for Apple Sherbet) added when the dasher is removed, which simply makes a light and rather creamy mixture. They should be served in small tumblers or lemonade glasses.

APPLE

SHERBET

1 pound of sugar.
Juice of two lemons.
1 pound of apples.
1 quart of water.

Put the sugar and water and the rind of one lemon, chipped, on to boil. Pare, core and quarter the apples, add them to the syrup and cook until tender, then press through a fine sieve, add the juice of the lemons, and when cold, freeze the same as ice cream. Beat the white of one egg until frothy, then add a tablespoonful of powdered sugar and beat until white and stiff. Remove the dasher, stir in this meringue, repack, and stand aside until wanted.

APRICOT

SHERBET

1 quart can of apricots.
1 lemon,
 $\frac{1}{2}$ pound of sugar.
1 quart of water.

Boil the sugar and water together for five minutes. Press the apricots through a sieve, add them to the syrup, add the lemon juice, and when cold, freeze the same as ice cream, then add the meringue. Peach Sherbet is made in precisely the same manner.

BANANA

SHERBET

1 dozen red-skin bananas.
1 pound of sugar.
2 oranges.
1 quart of water.

Boil the sugar and water together for five minutes, take from the fire, add the juice of the oranges, and when cold add the bananas, mashed fine. Freeze as directed. When frozen, add the meringue.

CHERRY

SHERBET

1 quart of sour cherries.
1 pound of sugar.
1 quart of water.

Boil the sugar and water together for fifteen minutes. Stone the cherries, add them to the syrup, and stand aside until perfectly cold. Press through a very fine sieve, freeze, and add the meringue as directed.

GINGER

SHERBET

4 large juicy lemons.
1 quart of water.
 $1\frac{1}{4}$ pounds of sugar.

Make a Lemon Sherbet (see next page), and when it is frozen add a teaspoonful of Jamaica ginger, and two tablespoonfuls of syrup from the preserved Canton ginger, add the meringue, and stand away to ripen.

LEMON

SHERBET

4 large juicy lemons.
 1 quart of water.
 1½ pounds of sugar.

Put the sugar and water on to boil, chip the yellow rind from three of the lemons, add to the syrup, boil five minutes, and stand aside to cool. When cold add the juice of the lemon and strain through a cloth. Freeze and add the meringue.

ORANGE

SHERBET

1 pint of orange juice.
 2 tablespoonfuls of gelatine.
 1 pound of sugar.
 1 quart of water.

Cover the gelatine with a little cold water and soak a half hour. Boil the sugar and water together for five minutes, add the gelatine and stand away to cool. When cold add the orange juice and strain through a fine sieve. Freeze and add the meringue.

RASPBERRY

AND CURRANT

1 quart of red raspberries.
 ½ pint of currant juice.
 1 pound of sugar.
 1 quart of water.

Boil the sugar and water for five minutes. When cold add the currant juice and the raspberries, mashed, strain through a cloth, pressing hard to extract the juice. Freeze and add the meringue.

PINEAPPLE

SHERBET

2 large pineapples or 1 quart can.
 1½ pounds of sugar.
 Juice of two lemons.
 1 quart of water.

Pare the pineapples, cut them and remove the cores, or the pineapple may be grated around them. Boil the sugar and water together for five minutes, take it from the fire, add the grated pineapples and the juice of the lemons. Strain through a cloth, pressing hard to get all the juice. Freeze and add the meringue.

POMONA

SHERBET

1 pint of orange juice.
1 quart of new cider.
1 pound of sugar.

Mix the cider and orange juice together, then stir in the sugar until it is thoroughly dissolved; strain, and freeze as directed.

This sherbet being made entirely without water is heavy in body, and is delicious.

A suitable combination of all kinds of fruit juices may be used in the same way. For instance, pineapple and orange, orange and lemon, orange and strawberry, raspberry and currant, grape and cherry, and cherry and plum.

STRAWBERRY

SHERBET

1 quart of red strawberries.
1 pound of sugar.
1 quart of water.
Juice of two lemons.

Boil the sugar and water together for five minutes. Add the lemon juice to the strawberries and mash them. When the syrup is cold pour it over the berries and strain. Freeze and add the meringue.

The Gem Freezer
That Beats the World

Frozen Fruits.

Frozen fruits are mixed and frozen the same as water ice, mashing and cutting the fruits but not straining. All fruits must be mashed or cut into fine pieces as the fruit juice chills more quickly than the surrounding liquid. A whole strawberry will, for instance, in ten minutes freeze as hard as a bullet, while the surrounding liquid will be quite soft. If canned fruits are used only half the quantity of sugar given in the recipes for fresh fruits will be required.

FROZEN

APRICOTS

1 quart can of apricots.
2 tablespoonfuls of gelatine.
2 cups of sugar.
1 pint of cream.

Drain the apricots, cut them into pieces with a silver spoon, measure the syrup and add sufficient water to make one and a half pints, add the sugar. Cover the gelatine with a little cold water and soak a half hour. Boil the sugar, syrup and water together for five minutes, skim carefully, add the gelatine, stir until dissolved, add the apricots, and stand aside to cool. When cold, freeze, stirring slowly. When frozen, remove the dasher and add the cream, whipped. Repack, cover, and stand aside for two hours.

FROZEN

BANANAS

1 dozen of red-skinned bananas.
1 pound of sugar.
1 pint of water.
Juice of two oranges.
1 pint of cream.

Peel the bananas, cut them in slices with a silver knife, then mash them fine. Boil the water and sugar together for five minutes, strain, and when cool add the orange juice and bananas. Freeze, turning slowly. When frozen, remove the dasher and stir in carefully the cream, whipped. Repack and put away to ripen.

FROZEN

PEACHES

2 pounds of peaches.
1 quart of water.
6 peach kernels.
1½ pounds of sugar.

Pare the peaches and take out the stones. Pound the kernels to a paste, add them with the sugar to the water, boil five minutes, strain, and cool. When cold add the peaches, mashed, and freeze, turning the crank slowly. Repack, and stand aside to ripen.

FROZEN

CHERRIES

2 quarts of pie or morello cherries.
2 pounds of sugar.
1 quart of water.

Stone the cherries, mix them with the sugar and stand aside one hour, add the water, stir until the sugar is thoroughly dissolved, turn into the freezer, and turn rapidly until frozen.

FROZEN

PINEAPPLES

2 large pineapples.
2 pounds of sugar.
1 quart of water.

Pare the pineapples, cut out the eyes, and grate the flesh, rejecting the core, add the sugar and water, stir until the sugar is dissolved. Freeze the same as Frozen Peaches.

FROZEN

RASPBERRIES

1 quart of raspberries.
1 pound of sugar.
Juice of two lemons.
1 quart of water.

Add the sugar and lemon juice to the berries, mash them, and stand aside one hour, then add the water, stir until the sugar is dissolved, turn into the freezer, and freeze, turning the crank slowly.

FROZEN

STRAWBERRIES

1 quart of strawberries.
Juice of two lemons.
1 pound of sugar.
1 quart of water.

Add the sugar and lemon juice to the berries, stand aside one hour. Mash the berries, add the water, stir until the sugar is thoroughly dissolved, and freeze slowly.

The Gem Freezer
The Best in the World

Frozen Beverages.

ICED

CHOCOLATE

4 ounces of sweet chocolate.
 Scant $\frac{1}{2}$ cup of sugar.
 $\frac{1}{2}$ pint of water.
 1 quart of cream.
 1 teaspoonful of vanilla.

Put the chocolate, water and sugar in a saucepan to melt, stir until perfectly smooth. Put the cream in a farina boiler, and when hot, add it gradually to the chocolate mixture, beat until thoroughly mixed, and when cold, strain, add the vanilla, and freeze.

ICED

COFFEE

12 ounces of sugar.
 1 pint of water.
 1 pint of black coffee.
 1 quart of cream.

Boil the sugar and water together for five minutes, then add the coffee, then the cream, and when cold, freeze. Serve in glasses.

ICED

LEMONADE

1 pound of sugar.
 1 quart of water.
 Juice of four large lemons.

Stir the sugar and water together, add the lemon juice, and freeze to the consistency of soft snow. Serve in lemonade glasses.

ICED RASPBERRY

VINEGAR

Sugar.
 1 quart water.
 Raspberry vinegar.

Mix the sugar, raspberry vinegar and water together according to taste, making it a little over sweet. Freeze same as Iced Lemonade.

ICED TEA



For this use a mixture of black and green tea. Make the infusion rather strong, and a little over sweet. When cold, freeze the same as Iced Lemonade.

COFFEE

FRAPPÉ



2 quarts of water.
1 pound of sugar.
7 ounces of coffee.
White of one egg.

Put the water into a tea kettle and bring it quickly to boiling point. Put the coffee, finely ground, in a farina boiler, pour the water over it at the first boil, stir occasionally for five minutes, then strain through a fine muslin, add the sugar, stir until dissolved, and when cold, add the white of the egg unbeaten, and freeze to the consistency of wet snow. Serve in punch glasses. Tea Frappé, in fact all kinds, may be made after the same fashion.

The Gem Freezer
The Best in the World

Granites.

Granites are made the same as water ices, from fruit juice, sugar, and water, with the exception that small fruits are added whole, the larger fruits in pieces, to the preparation after it is frozen. They must be frozen with as little stirring as possible.

RASPBERRY

GRANITE



1 quart of red raspberries
1 quart of water.
Juice of two lemons.
1 pound of sugar.

Make Raspberry Water Ice, and when frozen, stir in one quart of raspberries. Serve in glasses.

ORANGE

GRANITE



6 oranges.
 1 pint of orange juice.
 1 pound of sugar.
 1 quart of water.

Boil the sugar and water together for five minutes. Peel the six oranges, remove every particle of the white skin, separate the carpels, carefully remove the seeds. Throw these into the hot syrup, and stand aside for an hour, then carefully drain the syrup into another vessel, add the pint of orange juice, mix, strain, and freeze the same as Orange Water Ice. When frozen rather stiff, add the pieces of oranges, and serve in glasses.

STRAWBERRY

GRANITE



1 pint of orange juice.
 1 pint of strawberry juice.
 1 quart of whole strawberries.
 1½ pounds of sugar
 1 quart of water.

Boil the sugar and water together for five minutes. Drop the whole strawberries into this syrup, lift them carefully with a skimmer, and place them on a platter to cool, then add to the syrup the strawberry and orange juice. Strain, and freeze the same as Orange Water Ice. When frozen, stir in the strawberries and serve in glasses.

The Gem Freezer
The Best in the World

Frozen Puddings AND Desserts.

MONTROSE

PUDDING



1 quart of good cream.
Yolks of six eggs.
1 cup of granulated sugar.
1 tablespoonful of vanilla
1 pint of strawberry water ice.

Put one pint of cream on to boil in farina boiler. Beat the yolks and sugar together until light, stir them into the boiling cream, and cook and stir until it thickens (about one minute). Take from the fire, add the remaining pint of cream and the vanilla, let stand until cool, and then freeze. When frozen, pack into a round mould or bomb, leaving a well in the centre. Fill this well with the strawberry water ice, cover it with some of the pudding you have taken out. Pack in salt and ice, and let stand until wanted (not less than two hours). Serve with the following sauce poured around it.

THE

SAUCE



1 heaping tablespoonful of gelatine
1 pint of cream.
Yolks of 3 eggs.
 $\frac{1}{4}$ cup of pulverized sugar.
1 teaspoonful of vanilla.

Cover the gelatine with a little cold water, and soak a half-hour. Put the cream on to boil in a farina boiler. Beat the yolks and sugar together until light, add to the boiling cream, stir until it thickens (about one minute), add the gelatine, stir until it dissolves; take from the fire, add the vanilla, and (if you use it) two tablespoonfuls of brandy and four of sherry. Stand it away in a cold place until wanted.

If you do not have a mould, pack it in the freezer.
This quantity will serve twelve persons.

ORANGE

SOUFFLÉ

FROZEN

1 quart of cream.
 1 pint of orange juice.
 Yolks of six eggs.
 1 pound of sugar.
 $\frac{1}{2}$ box of gelatine.

Cover the gelatine with a half-cup of cold water, and soak one hour, then add a half-cup of boiling water, to dissolve. Mix the orange juice and sugar together. Whip the cream. Beat the yolks until light, add them to the orange juice and sugar, then add the gelatine, strained, and freeze. When frozen, remove dasher, stir in the whipped cream, and stand aside two hours to ripen.

STRAWBERRY

SOUFFLÉ

FROZEN

1 pint of strawberry juice.
 $\frac{3}{4}$ pound of sugar.
 $\frac{1}{2}$ box of gelatine.
 $\frac{1}{2}$ cup of cold water.
 Yolks of six eggs.
 1 quart of cream.

Mix the strawberry juice and sugar together until they form a syrup. Cover the gelatine with cold water, and soak a half hour, then add a half pint of boiling water, and stir until dissolved. Beat the yolks of the eggs to a cream, then beat them into the syrup, add the gelatine, strained, turn into the freezer, freeze, turning the crank constantly. When frozen, stir in hastily and lightly the cream whipped to a stiff froth. Repack the freezer and stand it aside for two hours.

FROZEN

PLUM PUDDING

1 quart of milk.
 20 large raisins.
 Yolks of four eggs.
 $\frac{1}{2}$ pound of sugar.
 2 ounces of citron.
 2 dozen almonds.
 1 tablespoonful of vanilla.

Put the milk and raisins in a farina boiler and cook twenty minutes. Beat the yolks and sugar together, add them to the hot milk, cook one minute, and strain. When cold, add the citron, chopped fine, and the almonds blanched and grated, the vanilla, and if you have it an ounce of preserved ginger cut into small pieces. Freeze the same as ice cream.

FROZEN

CUSTARD

1 quart of milk.
4 eggs.
1 cup of sugar ($\frac{1}{2}$ pound).
1 tablespoonful of vanilla.
2 tablespoonfuls of corn starch.

Put the milk over the fire in a farina boiler. Moisten the corn starch with a little cold milk, add it to the hot milk, and stir it until it begins to slightly thicken. Beat the eggs and sugar together until light, add them to the hot milk, cook one minute, take from the fire, add vanilla, and when cold, freeze same as ice cream.

FROZEN COFFEE

CUSTARD

4 eggs.
 $\frac{1}{2}$ pint of cream.
 $\frac{1}{2}$ pound of sugar.
1 pint of milk.
 $\frac{1}{2}$ pint of strong coffee.

Put the milk in a double boiler to scald. Beat the eggs and sugar together until very light, add them to the hot milk, cook an instant, take from the fire, add the cream and coffee. When cold, freeze.

FROZEN

CHOCOLATE
CUSTARD

4 eggs.
1 pint of cream.
1 pint of milk.
 $\frac{1}{2}$ pound of sugar.
2 ounces of chocolate.

Put the milk over the fire in a farina boiler, add the chocolate, grated. Beat the eggs and sugar together until light, add them to the hot milk, cook one minute, take from the fire, add the cream, and a teaspoonful of vanilla. When cold, freeze as directed.

STUFFED

MOUSSE

1 quart of strawberry water ice.
1 pint of cream.
1 teaspoonful of vanilla sugar.
 $\frac{1}{2}$ cup of powdered sugar.

Whip the cream to a stiff froth, drain it, sprinkle over it the sugar and vanilla sugar; mix carefully. Pack a two-quart melon mould in salt and ice, line it with the strawberry water ice, reserving enough to cover bottom of the mould. Turn the whipped cream in the centre, cover the water ice over the bottom, put on the lid, bind it with a strip of buttered muslin, cover it with salt and ice, and stand aside for three or four hours.

NESSELRODE

PUDDING

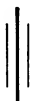


1 pint of large chestnuts.
 1 pint of cream.
 1 pint of water.
 Yolks of six eggs.
 1 pound of sugar.
 $\frac{1}{2}$ pint of grated pineapple.
 1 pound of mixed French candied fruit.

Boil the chestnuts until tender, remove the shells and the brown skins; press the pulp through a colander. Boil the sugar and water together for five minutes. Beat the yolks of the eggs together until light, add them to the boiling syrup, take from the fire, and beat continuously until thick and cool. When cold, add the candied fruit chopped very fine, a tablespoonful of vanilla, the pineapple, and the chestnuts. Turn into the freezer, and freeze. When frozen, remove the dasher and stir in the cream whipped to a stiff froth.

ICED RICE

PUDDING



$\frac{1}{2}$ cup of rice.
 1 pint of milk.
 1 quart of cream.
 2 cups of sugar.
 Yolks of six eggs.
 1 tablespoonful of vanilla.

WITH A COMPOTE OF ORANGES

Rub the rice well in a clean towel, put it on to boil in one pint of cold water, boil a half hour; drain, cover with the milk, and boil a half hour longer. While this is boiling, whip the cream. After you have whipped all you can, add the remainder, and what has drained from the other to the rice and milk. Stand the whipped cream in a cold place until wanted. Now press the rice through a wire sieve, and return it to the farina boiler, in which it was boiled. Beat the yolks and sugar together until light, then pour over the boiled rice, stir well, return again to the fire and cook two minutes, or until it begins to thicken. Take from the fire, add the vanilla, and turn out to cool. When cool, put into the freezer and freeze. When frozen, stir in the whipped cream, remove the dasher and smooth down the pudding, re-pack and stand aside for two hours. (See next page for the compote.)

COMPOTE OF

ORANGES

1 dozen sweet oranges.
1 pound of sugar.
Juice of quarter of a lemon.
1 gill of water.

Put the sugar and water on to boil ; boil five minutes, skim, and add the lemon juice. Peel the oranges, cut them in halves crosswise, cut out the cores with a sharp knife ; put a few pieces at a time in the hot syrup, and lay them out singly on a flat dish ; pour over them the remaining syrup, and stand on the ice to cool.

To dish the pudding, lift the can from the tub and carefully wipe off the salt. Then wipe the bottom with a towel dipped in boiling water, put a dish over the top of it, turn it upside down and remove the can ; if it should stick, wipe again with the hot towel. Heap the oranges on top and arrange them around the base of the pudding, pour the syrup over them and serve.

MACEDOINE OF

FRUIT

1 pound of sugar.
1 quart of water.
3 bananas.
Juice of two oranges.
1 lemon.
1 small pineapple.
12 large strawberries.
1 gill of strawberry jelly.
2 tablespoonfuls of gelatine.
1 gill of sherry (if you use wine).

Cover the gelatine with a very little cold water, and soak a half-hour. Boil the sugar and water together for ten minutes, add the gelatine, and strain, add the orange and lemon juice, the banana cut into small pieces, the pineapple picked into small pieces, the strawberries cut into halves, and the jelly cut into blocks. When the mixture is cold, freeze, turning the crank very slowly. When the mixture is frozen about the consistency of moist snow add the sherry, remove the dasher, and stand aside for thirty minutes. This must not be frozen too hard.

CHESTERFIELD

CREAM

12 ounces of sugar.
Rind of one lemon.
1 pint of preserved damsons.
1 $\frac{1}{2}$ pints of cream.
Yolks of three eggs.
2 inches of stick cinnamon.

Put the cream over the fire in a farina boiler, with the cinnamon and the rind of the lemon chipped. Beat the sugar and yolks together, add them to the hot cream, cook one minute, strain, and when cold, freeze. When frozen, remove the dasher, and stir in an extra pint of cream, whipped. Stand aside for two hours. Serve with the preserved damsons over and around it.

PURÉE OF

APRICOTS

FROZEN

1 quart can of apricots.
 $\frac{1}{2}$ pound of sugar.
Yolks of six eggs.
1 pint of cream.
3 tablespoonfuls of Maraschino.

Beat the apricots until thoroughly mashed and smooth. Beat the yolks of eggs and sugar together until light, then add them with the cream to the apricots, turn the whole into a farina boiler, and stir over the fire until the eggs begin to thicken. Strain through a fine sieve, and whip until cold and the consistency of sponge cake batter, add the Maraschino, and freeze. Delicious. Purée of Peaches made the same.

PLOMBIERE

$\frac{1}{2}$ pound of Jordan almonds.
Yolks of seven eggs.
1 quart of cream.
 $\frac{1}{2}$ pound of sugar.

Blanch and pound the almonds to a paste. Scald the cream in a farina boiler, add the almonds, then the yolks and sugar beaten to a cream, and stir over the fire until they begin to thicken, take from the fire, and beat continuously for three minutes. Strain through a fine sieve and freeze. When frozen, remove the dasher, make a small well in the centre, fill it with apricot jam, cover and stand aside for two hours. When ready to serve, dip the can quickly into warm water and turn the plombiere on a dish.

APRICOT

PUDDING

1 quart of cream.
Yolks of four eggs.
1½ cups of sugar.
12 good sized apricots.

Put one pint of the cream over the fire in a farina boiler. Beat together the yolks of the eggs and the sugar, stir them into the hot cream, cook one minute, take from the fire, and add the remaining pint of cream. When cold, freeze. When frozen, stir in the apricots, which should be pared and cut into small pieces. Turn the crank one or two moments longer, and pack as directed.

Peach Pudding may be made in precisely the same manner.

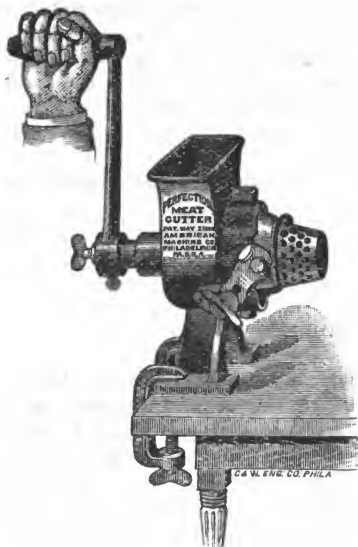
QUEEN

PUDDING

Line a melon mould about two inches deep with vanilla ice cream, or it may be lined with strawberry or pomegranate water ice. Have ready a pint of frozen peaches, fill these into the centre, cover over with vanilla ice cream, put on the lid, bind the edges with a strip of buttered cloth, pack and stand aside for two hours. When ready to serve wipe the outside of the mould with a warm towel, and turn the pudding out carefully in the centre of a large dish. Dust it with grated macaroons and serve immediately, or marrons glacés may be placed here and there over the top.

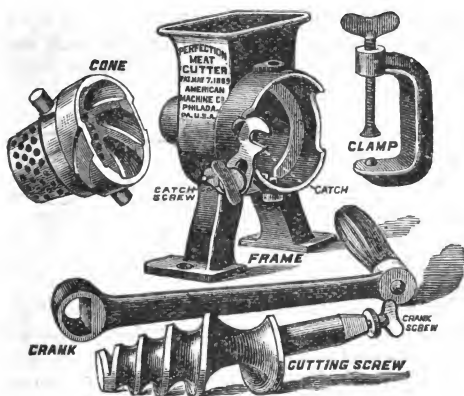
The Gem Freezer
Published by The Gem Freezer

The "Perfection" Meat Cutter



is offered to the public as the result of several years' careful study and experimenting as to what is required for a perfect and satisfactory cutter for family as well as butchers' and farmers' use. It is strong, simple, easily put together and taken apart, of few pieces, easily operated and cleaned, no parts to wear out or become dull, cuts and does not grind the meat, etc., and is offered with the fullest confidence as to its superior advantages over other cutters now in the market.

The parts of cutter are shown in illustration. After putting the cutting screw in frame, push the cone tight on the cutting screw—the grooves in the cone engaging with the pins in the frame. Hold firmly in place by pulling with the first finger of left hand under pin on left side of cone, holding thumb on top of hopper, and with the other hand drop the hook over pin on right-hand side of cone, and tighten screw while holding firmly in place with left hand—this locks all working parts together ready for use. The cone should be

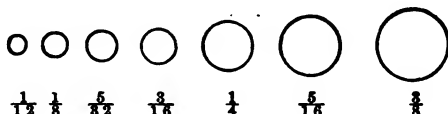


on tight enough that crank will remain stationary in any position. The machine is held in place on table either temporarily by two clamps furnished with each machine, or permanently by screws, for which holes are drilled in the base, the one machine answering for both purposes.

The meat, etc., to be cut is dropped in hopper, in either large or small pieces or in long strips, as desired, and only require to be of such size as will go in the

hopper easily. The pieces are forced forward by the screw to the cone, where they are cut between the sharp edges of the revolving screw and those of the stationary oblique knives in the cone—like between the blades of a pair of scissors—and finally reduced to a uniform size by a further cutting in passing through the holes in the cone. The work of cutting is thus advantageously divided and all unnecessary friction and waste of power avoided.

After the meat has passed through machine once, it can be readily put through again as often as desired to make it still finer. Any wear that may take place in course of time in cone or cutting screw is always taken up in putting cone in machine, and such wear, instead of dulling the cutting edges, sharpens them.



The cone furnished regularly with the machine has holes $\frac{1}{8}$ inch in diameter. Cones with larger or smaller holes can be had of sizes shown in illustration, and at prices given on page 54. The No. 1 Cutter cannot be furnished with cones having larger holes than $\frac{1}{4}$ inch. The No. 2 and 3 Cutter can be furnished with cones having holes of all sizes shown above.

The Perfection Meat Cutter is designed pre-eminently as a machine for family use, and in this respect fills a demand which is not met by other meat cutters now in the market.

For family use it is not only necessary to cut raw meats, but cooked meats, chicken, lobsters, oysters, etc., for croquettes; hash of all kinds; suet, codfish; material for mince pies and fruit cakes; almonds and

cocoanuts for cakes; pulverizing stale bread and crackers for frying purposes; chopping vegetables for soup; beef for beef tea and many other purposes. Not only will the Perfection Cutter do this thoroughly, but it will cut equally well raw beef and pork for sausages; liver, etc., either hot or cold for puddings; scrapple, hogshead cheese, scrap-meat for poultry, and may be used for many other purposes, as required by butchers and farmers. By its use all cold pieces of meats, etc., left over from one meal, and generally wasted, can be used with but little trouble in preparing many of the palatable dishes found at leading hotels and restaurants. As an evidence of the merit of the Perfection Meat Cutter for use as a family machine, Mrs. S. T. Rorer, Principal of Philadelphia Cooking School, writes after a very thorough trial:

PHILADELPHIA COOKING SCHOOL,
1525 CHESTNUT STREET.

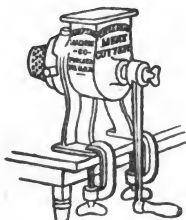
PHILADELPHIA, August 1st, 1889.

AMERICAN MACHINE CO.,
GENTLEMEN:—

After giving your new Perfection Chopper a thorough trial I am convinced of its usefulness. It chopped cooked meats quite as readily and perfectly as uncooked; this is marvellous, as most machines mash or, rather, grind them. It also chops admirably cocoanut for pies, almonds for cakes, citron for fruit cake and mince meat. This latter accomplishment makes it a very valuable family machine.

Very truly yours,

S. T. RORER, PRINCIPAL.



THE PERFECTION MEAT CUTTER

Price-List of Machines.

	EACH
No. 1. Cuts 1 lb. and upwards per minute.	
*Holes in cone, $\frac{3}{32}$, $\frac{1}{8}$ or $\frac{1}{4}$ inch	\$2 00
" 2. Cuts 2 lbs. and upwards per minute.	
*Holes in cone, $\frac{3}{32}$, $\frac{1}{8}$, $\frac{1}{4}$, $\frac{5}{16}$, $\frac{3}{8}$ inch	2 75
" 3. Cuts 3 lbs. and upwards per minute.	
*Holes in cone, $\frac{3}{32}$, $\frac{1}{8}$, $\frac{1}{4}$, $\frac{5}{16}$, $\frac{3}{8}$ inch	4 00

The above prices are trade-list prices. The regular retail price is about one-fifth less, according to the distance from the factory.

The size of holes in cones furnished regularly with the cutters is $\frac{3}{32}$.
Packed one-half dozen in case.

*Cutters ordered with finer holes in cone than $\frac{3}{32}$ will be charged at an advance equal to the difference in price of cones with $\frac{3}{32}$ holes and those with finer holes as given in Price-List of Parts for Repairs.

Price-List of Parts for Repairs.

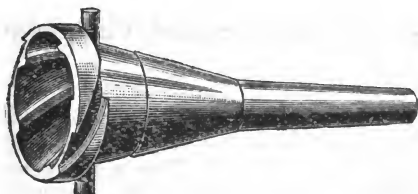
	EACH.		
	No. 1.	No. 2.	No. 3
Frame	\$1 00	\$1 40	\$2 00
Cutting Screw	50	70	1 00
Cone ($\frac{3}{32}$ in. hole and larger) see page 52	40	50	75
" ($\frac{1}{8}$ " hole) see page 52	60	75	1 00
" ($\frac{1}{4}$ " hole) see page 52	80	1 00	1 25
Crank	20	25	30
Clamp, with Screw	20	20	20
Catch	5	5	5
Catch Screw	5	5	5
Crank Screw	5	5	5

See page 51 for Illustration of Parts.

SAUSAGE STUFFER

FOR THE

PERFECTION MEAT CUTTER



As many housekeepers, instead of buying sausages already made, prefer to buy the meat, chop and season it and stuff it in casings themselves, thus insuring the good quality of the materials contained therein, we have brought out an attachment, as shown above, to be used in connection with our Perfection Meat Cutter to accomplish this end.

The Stuffer is used in place of the regular cone, and is attached to the machine in the same manner as the cone is. The meat is first chopped in the cutter in the regular manner with the cone on, and then seasoned and prepared as desired ready to go in the casings. The Stuffer is then attached to the machine and the casing slipped over the small end, and the meat is then fed into the machine and is forced tightly into the casing.

Sausage Stuffer to fit Perfection Cutter,

	No. 1.	No. 2.	No. 3.
Price, each,40	.50	.60
Postage extra if sent by mail,10	.13	.17

From Mrs. S. T. RORER,
Principal Philadelphia Cooking
School,
1525 Chestnut Street, Philadelphia.

Years ago I gave over trying to have good Hamburg steaks, or those dishes which required uncooked meats, chopped. The wear and tear of patience, the loss of time and the labor were too great. What a revolution has been brought about by these easy working Meat Choppers. Those long, tough, unsightly ends to the sirloin steaks, usually wasted, if broiled, can in a moment be converted into delicious, wholesome and sightly dishes. These pieces could not possibly be chopped by hand.

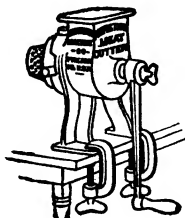
Cooked meats are quickly and thoroughly chopped without being mashed or ground, as is usually the case.

This machine is by no means exclusively a Meat Chopper. I find it my best friend in the mince pie and fruit cake season, instead of the laborious method of flouring and chopping the suet, and chipping the citron; the suet followed the meat through the machine, and then out came the citron most beautifully cut. In fact it is almost impossible to tell you all the things this Perfection Chopper will cut. Cocoanut for pies and cakes may be put through the fine cone in one-half the time it takes to grate it. In making almond paste much time and labor will be saved if the almonds are blanched, and first put through the chopper.

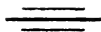
Such a machine is, without contradiction, the favorite arm and good fortune of a cook.

The Perfection Chopper being exceedingly simple in its construction is easily kept in order. It is fastened to the table by clamps, the materials to be chopped are then placed in the hopper, the handle turned to the right, which with each revolution moves the meat forward to the cone ; here it is forced through each perforation in the cone, and clipped off by the revolving cutting screw. The machine is taken apart to clean, and should be washed in warm water, using only sufficient soap to remove the grease, then thoroughly dried before putting together.

Following I give a few practical recipes, that have been well tried in the Philadelphia Cooking School. These recipes have been especially selected for the use of the Perfection Chopper, and wherever the word CHOP occurs, it means of course chopped by the Perfection Chopper. For the meat dishes pieces considered quite inferior, if chopped and properly cooked according to the directions given, will be most appetizing, and, unless wantonly suggested by you, it will never enter into the masculine intellect to suspect them of being anything short of tenderloin.



TO WORK SUCCESSFULLY
WITH THE



PERFECTION CUTTER

OBSERVE THE

FOLLOWING DIRECTIONS:—

Wash and scald the machine thoroughly before using it the first time.

Fasten the machine securely to a table by means of screws or clamps.

Push the cone tight on the cutting screw—the grooves in the cone engaging with the pins in the frame. Hold firmly in place by pulling with the first finger of left hand under pin on left side of cone, holding thumb on top of hopper, and with the other hand drop the hook over pin on right-hand side of cone, and tighten screw while holding firmly in place with left hand—this locks all working parts together ready for use. The cone should be on tight enough that crank will remain stationary in any position.

Fasten the crank on end of shaft by the small thumb-screw, drop in the meat or other substance, turn the crank and it comes out through the cone cut in uniform small pieces. If desired finer the meat can be put through the machine a second time, or as often as desired.

When done using, take machine apart, wash in warm water, using only sufficient soap to remove the grease. After drying thoroughly, put together, and keep in a dry place.

RECIPES.

HAMBURG STEAKS.

Chop one pound of lean beef, add to it one tablespoonful of onion juice, half teaspoonful of salt, and a quarter teaspoonful of black pepper; mix well together. Moisten the hands in cold water, take two tablespoonfuls of the mixture and form with the hands into small round cakes or steaks. This quantity should make eight. Put two tablespoonfuls of butter in a frying-pan, when hot put in the steaks, brown on one side, then turn and brown the other. Dish them, add a teaspoonful of flour to the butter remaining in the pan, mix until smooth, add a half pint of boiling water, stir constantly until it boils; add salt and pepper, and if you like a tablespoonful of Worcestershire sauce, pour this over the steaks and serve; or they may be broiled same as a plain steak, seasoned with salt and pepper and spread with butter.

CANNELON.

Chop one pound of uncooked lean beef, add to it the yolk of an egg, a tablespoonful of chopped parsley, a tablespoonful of melted butter, two tablespoonfuls of stale bread crumbs, a teaspoonful of salt, and a quarter teaspoonful of pepper; mix all well together, and form into a roll about six inches long and four inches in diameter; wrap in greased paper and bake in a quick oven thirty minutes. When done remove the paper and serve on a heated dish with brown sauce poured around it.

BREAKFAST SAUSAGE.

Chop two pounds of lean pork, and add to it a teaspoonful of powdered sage leaves, a teaspoonful of salt and a quarter of black pepper; mix thoroughly and form into small cakes; put a tablespoonful of dripping into a frying-pan, when hot cover the bottom of the pan with the sausage cakes, fry until nicely browned on both sides, remove them from the pan; add a tablespoonful of flour to the fat remaining in the pan, mix, add a half pint of milk, stir until it boils, season with salt and pepper, and pour over the sausages. To those who are fond

of a good breakfast sausage and do not care to use that prepared by the butchers, I thoroughly recommend a Perfection Chopper.

SMOTHERED MEAT.

The tough end of sirloin steaks and other pieces not fit for broiling may be chopped, seasoned with salt and pepper and a few bits of butter ; put this in a baking pan, cover with another, and bake in a quick oven about twenty minutes. Serve with its own gravy.

BEEF SAUSAGE.

Chop one pound of uncooked beef and a quarter pound of suet, mix, and add a teaspoonful of salt, a quarter teaspoonful of white pepper, and a half teaspoonful of sage, mix again, make into small round cakes and dredge with flour. Put two tablespoonfuls of dripping in a frying pan, add a slice of onion, cook until the onion turns a delicate brown, then fry the cakes quickly on both sides and serve very hot.

VEAL LOAF.

Chop three and a half pounds of uncooked veal and a half pound of ham, add one cup of stale bread crumbs, one teaspoonful of salt, one of onion juice, a half teaspoonful of cloves, same of sage and pepper, and two well beaten eggs, mix all together and form into a square loaf. Put it in a baking pan, brush it over with egg, and bake in a slow oven for two hours, basting two or three times with melted butter. Serve cold, cut in thin slices.

FRICANDELLES OF VEAL.

Chop one pound of lean uncooked veal, add a half cup of stale bread crumbs to one gill of milk, cook until thick and smooth, add the veal to this, a teaspoonful of salt, a quarter teaspoonful of black pepper, a tablespoonful of butter ; mix and stand away to cool. When cold form into balls about the size of an egg, dip them in beaten egg, and fry in butter until a light brown, take them carefully from the pan, add two tablespoonfuls of flour to the butter remaining—if not burned—if it is take fresh butter and slightly brown it; mix, add one pint of stock or water, stir until it boils, add salt and pepper to taste. Pour this into a saucepan, put in the fricandelles, cover, and simmer for one hour. When done

add a tablespoonful of Worcestershire sauce and serve. Fricandelles are equally nice made from beef, mutton or chicken.

WARMED-OVER MEATS.

Hashes, if you choose to call them so, are by no means inferior dishes, providing they are properly made. They must not be cooked long, but simply heated through and so delicately seasoned that no one seasoning will predominate. Onion, if used, must be chopped fine or grated. Meats may be combined if there is not enough of one kind to make the given quantity.

CURRY OF MUTTON.

Chop one pint of cold cooked mutton. Put one tablespoonful of butter in a frying-pan, when melted add a tablespoonful of flour and stir until smooth, add half pint of boiling water, stir until it boils, add the meat, a teaspoonful of curry powder and a half teaspoonful of salt; stir until thoroughly heated, then heap it in the centre of a meat dish, and put around it a border of nicely boiled rice.

MUTTON SAUSAGES.

Chop one pint of cold cooked mutton, three ounces of beef suet, and six raw oysters, mix, add a half cup of bread crumbs, one egg slightly beaten, salt, pepper, and a quarter teaspoonful of mace, and if convenient a teaspoonful of anchovy paste; mix all thoroughly together into small round cakes, and fry in butter. These are very nice with tomato sauce.

MUTTON HASH—TOMATO SAUCE.

Chop cold cooked mutton. Put one tablespoonful of butter in a frying-pan, when very brown add one tablespoonful of flour, mix, add a half-pint of hot water, stir until it boils, add meat and seasoning, cook slowly ten minutes. Have ready some buttered toast, dish the hash on it and pour around it tomato sauce.

TOMATO SAUCE.

Put one tablespoonful of butter in a frying-pan, when melted, add one tablespoonful of flour, mix, and add a half pint of strained stewed tomatoes; stir until it boils, add a half teaspoonful of grated onion, salt and pepper to taste.

HAGGIS.

Chop the uncooked heart, tongue, and half of the liver of a sheep and mix with them one half their weight in chopped bacon, add a half cup of stale bread crumbs, the grated rind of one lemon, a teaspoonful of salt, and a quarter teaspoonful of black pepper, and two well beaten eggs; pack this into a well buttered mould, cover, place it in a kettle partly filled with boiling water, and boil slowly for two hours. When done turn it on a dish, and serve it plain or with sauce Béchamel.

HAM BALLS.

Chop cold cooked pieces of ham, season with pepper, chopped parsley, or a little sweet marjoram. Add four tablespoonsful of stale bread crumbs to one gill of milk, stir and cook until thick, add the yolks of two eggs, take from the fire, and add one cup of the chopped ham, mix and stand away to cool. When cold form into balls, dip into beaten egg, then in bread crumbs, and fry in smoking hot fat.

POTATO OMELET.

Chop two good sized raw potatoes and mix with them a double quantity of cold cooked meat, chopped; season with salt and pepper and a small onion. Put two tablespoonsful of dripping in a frying-pan, when hot put in a layer of the hash, stir until warmed, then cover and let cook slowly ten minutes. When done, run a knife under and roll the same as omelet. Serve hot with tomato catsup.

It will be found most convenient to chop the two raw potatoes with a knife.

CHINESE RAGOUT.

Chop one pint of cold cooked mutton, put it in a stewing-pan, and add two tablespoonsful of butter, a half pint of water, one small onion, chopped, a half pint of green peas or a half of can, a small head of salad, torn in small pieces, a teaspoonful of salt, and a quarter teaspoonful of pepper; cover, and cook slowly for one hour. When done, dish and serve with a border of boiled rice.

CHICKEN CROQUETTES.

Remove the skin, fat and sinews from cold cooked chicken, then chop and measure it, and to every pint allow a half pint of milk, one large tablespoonful of butter, two large tablespoonfuls of flour, one tablespoonful of chopped parsley, twelve drops of onion juice, a quarter teaspoonful of grated nutmeg, salt and cayenne to taste. Put the milk on to heat in a double boiler, rub the butter and flour to a smooth paste, then stir into the boiling milk, and stir continually until it is very thick, take it from the fire, add the meat and all the seasoning; mix thoroughly, tasting to see if enough salt and pepper, turn out to cool. When cold and stiff form into cone-shaped croquettes, (there are molds come for this purpose); dip these first in egg then in bread crumbs, and fry in smoking hot oil or fat. Sweetbreads may be par-boiled, chopped and added to the meat, before measuring. All meat croquettes may be made in the same manner.

CECILS.

Two cups of cold cooked meat chopped fine, add the yolks of two eggs, a tablespoonful of butter, two tablespoonfuls of stale bread crumbs, a half teaspoonful of onion juice, a teaspoonful of salt and a quarter teaspoonful of black pepper. Put all these ingredients in a frying-pan, and stew over the fire until thoroughly mixed and hot. Turn out to cool. When cold form into balls about the size of a walnut, dip first in beaten egg, then in bread crumbs and fry in smoking hot oil or fat. Serve with sauce Béchamel.

SAUCE BÉCHAMEL.

Put one tablespoonful of butter in a frying-pan, when melted add an even tablespoonful of flour; mix until smooth, add one gill of cream and one gill of stock, stir continuously until it boils, take it from the fire, add the beaten yolks of two eggs, a half teaspoonful of salt, a quarter teaspoonful of pepper, and it is ready to serve. Do not boil after adding the yolks.

BOUDINS.

Chop cold cooked meat fine, measure, and to every pint add a tablespoonful of butter, two tablespoonfuls of dried bread crumbs, half a cup of stock

or boiling water, two eggs slightly beaten, salt and pepper to taste. Put all these ingredients into a saucepan, and stir over the fire for a moment until thoroughly mixed. Fill custard cups two-thirds full with this mixture, stand them in a baking-pan half filled with boiling water, and bake in a moderate oven twenty minutes. When done turn them out carefully on a heated dish and pour around them cream or Béchamel Sauce. Remains of cold roast or boiled poultry are delightful used this way.

POTATO PUDDING.

Boil and mash six good sized potatoes, add to them one egg, salt and pepper to taste; beat well and line a baking dish (bottom and sides) about one inch thick. Chop any cold cooked meat, season it with salt, pepper and a piece of butter size of a walnut; put it in the centre of the dish, cover it over with the remainder of the potato, and bake in a moderate oven for thirty minutes. Turn out to serve. This is one of the nicest ways of serving warmed-over meats.

BOSTON BROWN HASH.

Chop cold cooked beef, season it with salt and pepper; mix with it an equal quantity of cold boiled potatoes chopped fine, add a tablespoonful of butter, a half cup of gravy or water, and bake in pie-tins for thirty minutes.

EXCELLENT BAKED HASH.

Chop any pieces of cold cooked meat, put it in a frying-pan, add to every pint of meat one cup of stale bread crumbs, one tablespoonful of butter, salt and pepper to taste; now add sufficient gravy or water to thoroughly moisten, but not sloppy; mix well and bake in a hot oven twenty minutes.

CORNED-BEEF HASH.

Chop one pint of cold cooked corned beef, and add to it one pint of cold boiled potatoes chopped, put them in a frying pan, mix and add a half pint of stock or water, a tablespoonful of butter, a teaspoonful of onion juice, and a quarter teaspoonful of pepper; stir carefully and continuously until thoroughly hot, no longer. Serve immediately with buttered toast.

THANKSGIVING HASH.

Pick cold meat from the turkey bones and chop it, put a layer of bread crumbs in the bottom of a baking-dish, then a layer of oysters, season it with salt and pepper, then cover with a layer of the chopped turkey, then another of bread crumbs, then bits of butter, and so on until the dish is full, having the last layer crumbs. Pour over a half-pint of cream sauce, and bake in a moderately quick oven twenty minutes.

BEEF ESSENCE.

Procure one pound of lean beef from the round, free it from any particles of fat, and chop it fine, put it in a fruit jar and fasten on the top tightly. Stand the jar in a kettle of cold water, bring the water to boiling point, and keep it there for four hours. To prevent the jar from cracking, it is well to stand it on an iron rest in the bottom of kettle. When the essence is done, strain and press it carefully from the meat.

BEEF TEA.

Chop lean beef very fine, and to each pound allow one pint of cold water. Add the water to the meat, which should be in an earthen or porcelain-lined vessel, and stand in a cold place for at least two hours, stirring frequently with a wooden spoon, then place it over a moderate fire to gradually come to simmering point, then strain and press the meat thoroughly. Stand the liquid away to cool. When cold remove every particle of fat from the surface, and it is ready to use.

COD-FISH BALLS.

Chop a pound of salt cod-fish rather fine ; soak it in cold water for an hour ; then drain, and cover it with boiling water, stand it on the back part of the stove for fifteen minutes. Then drain, and press out every particle of water, mix with it an equal quantity of mashed potatoes, a tablespoonful of butter, four tablespoonfuls of cream, and a quarter teaspoonful of pepper. Form into balls, roll first in beaten egg, then in bread crumbs, and fry in smoking hot fat.

SALT COD, STEWED.

Cover one cup of chopped cod-fish with cold water, and soak two hours. Pare and chop two medium sized potatoes, put them in a stewing-pan, cover with boiling water, and boil five minutes; drain, add to them one pint of milk, a tablespoonful of butter, and a half cup of chopped stale bread. Do not forget that the Perfection Chopper will chop the cod-fish, potatoes, and bread, and it is not necessary to clean the machine until all are chopped. Drain the fish, scald it, and drain again, add it to the other ingredients, let it boil up once, add a palatable seasoning of salt and pepper, and serve very hot.

DEVEILED OYSTERS.

Drain, and chop twenty-five nice fat oysters, then drain them again. Put a half-pint of cream on to boil. Rub one rounding tablespoonful of butter with two of flour together, and add to the cream when boiling; stir continually until it thickens, then add the yolks of two eggs slightly beaten, cook a moment, take from the fire, and add a tablespoonful of chopped parsley, the oysters, salt and cayenne to taste. Have the deep shells of the oysters washed perfectly clean, fill them with this mixture, sprinkle lightly with bread crumbs, stand them in a baking-pan, and brown in a very quick oven. Serve in the shells garnished with parsley. A word of caution: Avoid long cooking, as it makes them hard and dry.

DEVEILED CLAMS.

Made precisely the same as deviled oysters

OYSTER FRITTERS.

Drain, and chop twenty-five nice oysters. Beat two eggs without separating until very light, add to them a half-pint of milk, a pint of flour, a teaspoonful of salt, and a saltspoon of pepper, and beat until perfectly smooth, then stir in the oysters free from all liquor, and a level teaspoonful of baking powder. Drop by spoonfuls in smoking hot fat. When brown on one side turn and brown the other. Lift from the fat with a skimmer, as it makes them heavy to pierce with a fork.

CLAM FRITTERS.

Make precisely the same as oyster fritters, omitting the salt.

OYSTER CROQUETTES.

Put twenty-five oysters on to boil in their own liquor, boil and stir constantly for five minutes. Drain, and chop the oysters fine. Put into a saucepan one gill of cream, and one gill of the oyster liquor. Rub together one large tablespoonful of butter and two large tablespoonfuls of flour, add this to the cream, and stir until it boils and thickens. Add the slightly beaten yolks of two eggs, cook a minute, take from the fire and add the oysters free from all liquor, a tablespoonful of chopped parsley, a quarter of a nutmeg, grated, and a palatable seasoning of salt and cayenne, mix well, and turn out to cool. When cold form into cylinder-shaped croquettes, roll first in beaten egg, then in bread crumbs, and fry in smoking hot fat.

OYSTER OMELET.

Beat four eggs without separating until well mixed but not light. Drain, wash, and drain again twelve good sized oysters. Add to the eggs a piece of butter the size of hickory nut, and four tablespoonfuls of hot water. Put a piece of butter the size of a walnut in a perfectly smooth frying-pan, and stand it on the fire to slowly heat. Chop the oysters quickly and add them to the eggs, turn the whole into the hot pan, shake over the fire, and cook slowly until the omelet is nearly set, then dust with salt and pepper. Lift the edges of the omelet with a limber knife, allowing the liquid or uncooked portion on top to run underneath. Cook another moment, fold, turn out on to a heated dish, and send to the table immediately. It is better to make two small omelets than one large.

LOBSTER CUTLETS.

Boil two small or one large lobster for thirty minutes. Remove the meat and chop it rather fine. Put a half-pint of milk on to boil. Rub together one large tablespoonful of butter, and three rounding tablespoonfuls of flour, and stir into the milk when boiling, stir, and cook until this forms a thick paste, then add the slightly beaten yolks of

two eggs, take from the fire, and add two cupfuls of the chopped lobster, a tablespoonful of chopped parsley, a half teaspoonful of onion juice, a quarter nutmeg, grated, a quarter teaspoonful of white pepper, and a palatable seasoning of salt and cayenne; mix, and turn out to cool. When cold form into chops, about the size and shape of a French mutton chop, dip first in beaten egg, and then in bread crumbs, and fry in smoking hot fat. When done drain on brown paper, stick a small claw of the lobster in the end of the chop to represent the mutton bone.

CHICKEN CHOPS.

May be made precisely the same as Lobster Cutlets, using a quill of paper instead of the claw to represent the mutton bone.

LOBSTER CROQUETTES.

These are made from the same mixture as Lobster Cutlets, but are formed into pyramids instead of cutlets, and dipped and fried precisely the same.

HAM SANDWICHES.

Chop cold boiled ham quite fine. Cut nice home-made bread into thin slices, butter lightly, and spread thickly with the chopped ham. Trim off the crusts, press two slices together and cut into neat squares.

TONGUE SANDWICHES.

Made precisely the same as ham sandwiches.

SARDINE SANDWICHES.

Spread thin slices of bread lightly with butter. Trim off the crusts and cut into pieces about four inches long and two inches wide. Put through the Chopper first, the whites and the yolks of four hard-boiled eggs, then four gherkins, and then eight stoned olives. Keep the ingredients separate. Remove the head, tail, and skin from the sardines. Put two sardines at the ends of a sandwich, then place one in the middle. Fill the spaces first with a row of the chopped whites, then yolks, then gherkin, then olive, then white of egg again, and so on until both spaces are filled. Place on top of this another slice of bread, and press the two firmly together.

DELMONICO HASHED POTATOES.

Pare and chop six medium sized potatoes. It is best to cut the potatoes into moderately thick slices before putting them into the Chopper. When chopped put them into a baking-dish, season with salt and pepper, cover them with milk, place over the top two ounces of butter cut into small bits, and bake in a quick oven for forty minutes. This is delicious.

POTATO HASH.

Chop cold boiled potatoes, put them in a saucepan, dust with a tablespoonful of flour, and to each pint of potatoes add a tablespoonful of butter, a half-pint of milk, a half teaspoonful of onion juice, and a quarter teaspoonful of pepper. Bring to boiling point, stir gently without breaking the potatoes, and serve at once.

MINCE MEAT.

Cover two pounds of beef with boiling water, *simmer* until tender, and stand aside over night to cool. In the morning chop it. Shred and chop two pounds of beef suet. Pare, core, and chop four pounds of apples. Chop one pound of citron, a half pound of candied lemon peel, and a half pound of candied orange peel. Stone two pounds of layer raisins. Pick, wash, and dry two pounds of currants, and stem two pounds of seedless raisins. Mix all these together, and add the juice and rind of two oranges and two lemons, two nutmegs grated, a quarter of an ounce of cloves, a half ounce of cinnamon, a quarter ounce of mace, and one teaspoonful of salt. Mix again, and pack in a stone jar. Mix one quart of sherry or good home-made wine with one quart of good brandy, pour this over the mince meat, cover closely, and keep in a cool place. This will keep nicely all winter. When a quantity is needed for use, dip it out and thin with cider or wine.

CREAM TURNIPS.

Pare the turnips, and chop them, using the coarse cone, cover with boiling water, boil for twenty minutes ; drain in a colander, then turn

them into a heated vegetable dish. Put one tablespoonful of butter in a small saucepan, when hot add a level tablespoonful of flour, mix, add a half-pint of milk, stir continually until it boils, add a half teaspoonful of salt, a dash of pepper, and pour over the turnips.

BORDEAUX SAUCE.

Chop sufficient green tomatoes to make one gallon, and sufficient cabbage to make two gallons. Mix well together one ounce of black pepper, three-quarters of a pound of brown sugar, one gill of salt, one ounce of ground cloves, one ounce of tumeric, one ounce of ginger, one ounce of celery seed, and a quarter of a pound of mustard seed, then add one gallon of good vinegar. Put the cabbage and tomatoes in a porcelain-lined kettle, pour over them this mixture, and *simmer* gently twenty minutes. Put away in glass or stone jars.

STUFFED EGG PLANT.

Wash an egg plant, cut it into halves, and scoop out the flesh, leaving a sufficiently thick rind to hold it in shape. Chop fine the portion scooped out, and mix with it an equal amount of chopped bread, two tablespoonfuls of melted butter, a teaspoonful of salt, a quarter teaspoonful of black pepper, and a dash of cayenne; mix thoroughly and put back into the shells. Lay on top of each a thin slice of bacon, and bake in a quick oven for forty minutes.

AN EXCELLENT CELERY PICKLE.

Select a very solid white head of cabbage. Chop the centre, then chop an equal amount of white celery. Put both in a porcelain-lined kettle, add two tablespoonfuls of salt, a quarter-pound of white mustard seed, a quarter-ounce of ginger root, sliced, and two quarts of good cider vinegar. For this quantity there should be two quarts of cabbage, and two quarts of celery. Stand over a moderate fire until the whole mass is thoroughly heated. When cold put into stone or glass jars for keeping.

PICCALILLI.

Chop three dozen of small cucumbers, one small head of white cabbage, two quarts of young string beans, six roots of celery, two heads of cauliflower, three red and three green peppers. Pound one clove of garlic, and add to the vegetables. Pack into a large stone jar, cover with cold water slightly salted, and stand aside for twenty-four hours, then drain, and press dry. Pack in stone jars, and cover with boiling vinegar, and stand aside to cool. Next day drain off the vinegar, add a half-teaspoonful of ground allspice, six blades of mace, a teaspoonful of black pepper, and two ounces of white mustard seed ; pour it again over the pickles, and put away for keeping.

A COLD TOMATO CATSUP.

Peel and chop a half peck of ripe tomatoes, then put them in a colander to drain. While they are draining chop a small root of horse radish, two red peppers, two roots of celery, and one cup of nasturtiums. Mix these with the tomatoes, and add one cup of salt, one cup of black and white mustard seed, mixed, two tablespoonfuls of black pepper, a teaspoonful of celery seed, a cup of brown sugar, two tablespoonfuls of ground cloves, two tablespoonfuls of ground allspice, a teaspoonful of cinnamon, a teaspoonful of mace, and one quart of cider vinegar. Mix all well together, bottle, and seal.

This catsup is most excellent, and will keep perfectly well for several years.

SUET CRUST OR PASTE.

This paste is especially nice for apple dumplings or meat pies, and is decidedly more wholesome than that made from butter or lard. Remove the fibre from six ounces of beef suet, and chop it fine ; mix with it one pound of flour, and a teaspoonful of salt, and put again through the Chopper. Mix with a knife, adding gradually sufficient ice water to just moisten, and it is ready to roll out and use.

COCOANUT CUSTARD.

Beat two eggs and a half cup of sugar together until light, then add a pint of milk, a quarter of a nutmeg, grated. and one cup of chopped cocoa-

nut. Line two pie dishes with plain paste, fill them with this mixture, and bake in a quick oven for thirty minutes.

SUET PUDDING.

Shred and chop one cup of suet. Stone one cup of raisins. Pick, wash, and dry one cup of currants. Beat the suet, one cup of sugar, and the yolks of two eggs together until light, then add one cup of milk, and three cups of flour. Beat until smooth, add one tablespoonful of cinnamon, a half teaspoonful of salt, a half nutmeg, grated, the well-beaten whites of the eggs, and a teaspoonful of baking powder; mix well and add the fruit, well floured; turn into a greased mould, and boil continuously for three hours. Serve hot with hard sauce. This is one of our favorite Cooking School puddings, and may be varied by adding different kinds of fruit. For instance for fig pudding, omit the raisins and currants, and add one pound of chopped figs. For date pudding use one pound of chopped dates.

CREAM COCOANUT PUDDING.

Put a pint of milk in a farina boiler to heat. Moisten four even tablespoonfuls of corn starch, and add to the milk; cook, and stir until thick and smooth, add a half cup of sugar, take from the fire, and stir in hastily two cups of chopped cocoanut, and the well-beaten whites of four eggs. Turn into a pudding mould and stand away to harden. Make a custard from the yolks of the eggs, and a pint of milk, sweeten and flavor with vanilla. Serve the pudding very cold with the custard poured around it.

BAKED COCOANUT PUDDING.

Beat three eggs and a half cup of sugar until light, add a cup of milk, a teaspoonful of vanilla, and two cups of chopped cocoanut. Stir until mixed, and bake in a moderate oven for thirty minutes. Serve hot or cold.

COCOANUT LOAF CAKE.

Beat the yolks of five eggs, a quarter pound of butter, and one pound of powdered sugar until very light, then add a half-pint of milk, a half pound of flour, and the juice and rind of one lemon. Beat

thoroughly, and then stir in two cups of chopped cocoanut. Beat the whites of the five eggs to a stiff froth, and stir them, and two teaspoonfuls of baking powder into the cake. Pour into two square flat pans, dust thickly with powdered sugar, and bake in a moderate oven three-quarters of an hour.

HICKORY NUT CAKE.

Beat a half cup of butter to a cream, then add gradually, beating all the while, one and a half cups of granulated sugar, then add three quarters of a cup of water, two cups of flour, and a half teaspoonful of salt; beat until smooth. Chop one cup of hickory-nut kernels, and dust them thickly with flour. Stir into the cake the well-beaten whites of four eggs and one teaspoonful of baking powder. Line flat pans with buttered paper, add the hickory nuts quickly to the cake, pour the mixture into the pans to the depth of three inches, and bake in a moderate oven for about forty-five minutes. English walnuts may be substituted for hickory nuts.

PULVERIZING BREAD AND CRACKERS FOR FRYING PURPOSES.

All pieces and crusts of bread not fit for toast should be put in a pan and thoroughly dried, not browned, in a cool oven. It is best to leave the door open for fear of forgetting them. When thoroughly dried feed them slowly into the chopper. In this way the crumbs are more quickly and easily made than by rolling, and it also does away with the sifting operation. They may be kept in a tin box or a glass jar, and will be found much better than cracker crumbs for dipping croquettes, oysters, etc.

For pulverizing crackers, thoroughly dry and proceed exactly the same as for bread, dropping in the hopper only one cracker at a time.

Some Reasons Why

The "GEM" Freezer is
the BEST in the World

The pail of the Gem Freezer is made of best quality white cedar; will not shrink, is tougher and lasts longer than white pine, of which the pails of nearly all other freezers are made.

The gearing of the "Gem" is *completely* covered. No ice or salt can get between the cogs and choke or break them, nor can the hand or fingers become injured by being caught in the gearing. In other freezers the gearing is exposed, and accidents as those pointed out are liable to happen thereby.

The "Gem" Freezer is double-action. The can moves in one direction while the stirrer is moved in opposite direction, beating up the mixture in the can. No freezer now made has more than two motions, and although some manufacturers claim to have more, it can be easily shown that such is not the case.

The "Gem" has a self-adjusting wooden scraper, attached to the stirrer which, as it turns, scrapes all the frozen particles from the side of the can as quickly as formed allowing the unfrozen liquid to come to the side.

The stirrer in the "Gem" can be taken out of the can and the latter still be revolved, an important feature in preparing frozen fruits, etc., and not found in most freezers.

The iron work of the "Gem" is thickly and smoothly galvanized.

The cans of the "Gem" are all made of heavy tin, and with the stirrer in are guaranteed to hold the full measure of quarts indicated by their size number.

(Continued on page 76)

"Gem" Ice Cream Freezer.

(DOUBLE ACTION.)



Is especially designed to use the smallest possible quantity of ice in freezing (see pages 74 and 76.)

Sizes,	2 qt.	3 qt.	4 qt.	6 qt.	8 qt.	10 qt.	14 qt.
Trade List Prices, . . .	\$3.75	\$4.50	\$5.50	\$7.00	\$9.00	\$11.00	\$14.00
Retail Prices at Factory,	1.85	2.25	2.75	3.50	4.50	5.50	7.00

READ THE FOLLOWING TESTIMONIAL.

MRS. S. T. RORER,
PRINCIPAL
PHILADELPHIA COOKING SCHOOL,
1525 CHESTNUT STREET,

PHILADELPHIA, December 11th, 1886.

AMERICAN MACHINE CO.,

GENTLEMEN :—

After a careful and severe test of your "GEM" Ice Cream Freezer, I am convinced of its economy and efficiency, and I cheerfully recommend it.

Yours truly,

S. T. RORER,
Principal Philadelphia Cooking School.

The ice space of the "Gem" has been arranged to use the smallest possible amount of ice—an important consideration in some part of the country where ice is expensive. With this ice space the finest ice cream has been frozen repeatedly in public in 8 minutes in 4 quart size and 10¼ minutes in 8 quart size.

The various parts of the "Gem" Freezer are much more simple to put together than in any other freezer and require but one catch to lock everything together ready for use.

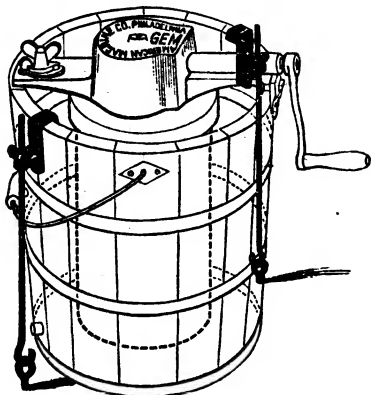
The weight of the "Gem" is less than of the corresponding sizes of other freezers ; hence a convenience in use.

Wrapping.—The "Gem" Freezer is entirely wrapped in heavy paper and attractively labelled. The wrapper leaves no part of the freezer exposed, enabling them to be kept perfectly clean in transportation and in store. Recipe Book is packed in each freezer. This book contains one hundred and twenty recipes for all kinds of ice creams, sherbets, water ices, frozen deserts, etc., written by Mrs. S. T. Rorer, Principal of Philadelphia Cooking School and Editor of *Table Talk*. Nothing to compare with this is furnished with other makes of freezers.

In short, the "Gem" Freezer is the simplest, neatest, most convenient and satisfactory for family use, and the cheapest of all Ice Cream Freezers of established reputation. Its constantly increasing sale attests this and calls for your careful consideration if you want the BEST Freezer made. Be sure and get no other than the "Gem." Each freezer is now labelled in red, both on the tub and on the wrapper, as below.

The Gem Freezer
The Best Made in the World

The "GEM" Freezer Clamp.



A simple, handy and cheap attachment for holding the freezer firm during the time of operating. Does not interfere with the work. The two screw-eyes are screwed into the bench, box or wherever the freezer is usually placed (one on each side of the freezer) and the wire rods hooked into them. The clamps are then hooked over edge of the tub, as shown in cut, and by screwing down the thumb-nuts the clamps are drawn tight and the freezer held firmly in place.

Those who prefer to stand the freezer in the kitchen sink or in a dishpan while using it can have an inch board cut to fit across the sink or in bottom of the pan and clamp the freezer to it.

The use of these clamps takes away the greater part of the labor in making ice cream. They are made of wire and malleable iron and tinned all over to prevent rusting.

No. 1 holds 2 and 3 qt. Gem Freezer. No. 2—4 and 6 qt.
No. 3—8 and 10 qt. No. 4—14 qt.

Price per pair, 25 cents.

If sent by mail 7 cents additional for postage.

"Blizzard" Ice Cream Freezer

SINGLE ACTION.

THE CAN ONLY REVOLVES.



This is the same as our Gem Freezer, except that it is only single-action while Gem is double-action, which makes it a little cheaper in price.

Sizes,	2 qt.	3 qt.	4 qt.	6 qt.	8 qt.	10 qt.	14 qt.
Trade List Prices, . . .	\$3.75	\$4.50	\$5.50	\$7.00	\$9.00	\$11.00	\$14.00
Retail Prices at Factory,	1.70	2.00	2.50	3.00	4.00	5.00	6.25

The Chief Merits We Claim for Our Make of Freezers are:

A strong Pail, made of best quality cedar, bound with galvanized iron hoops. Complete covering of all Gearing, so that nothing can get between the cogs. The can may be revolved to harden contents after the stirrer has been removed—very necessary in the preparation of Fruit Ices and Frozen Fruits. A Self-Adjusting Scraper. The Cross-bar so arranged in its place as to give greatest facility for packing the ice and salt. All workmanship and material of the best quality. Each freezer is wrapped up in heavy paper to protect it from dirt and dust, with an attractive colored label on outside of package.

"American" Ice Cream Freezer.

SINGLE ACTION.

THE CAN ONLY REVOLVES.



It has all the advantages of the higher-priced Freezers, but is considerably cheaper, owing to its simplicity.

Sizes,	2 qt.	3 qt.	4 qt.	6 qt.
Trade List Prices, . . .	\$2.75	\$3.25	\$3.75	\$5.00
Retail Prices at Factory,	1.50	1.75	2.00	2.75

The Chief Merits We Claim for Our Make of Freezers are:

A strong Pail, made of best quality cedar, bound with galvanized iron hoops. Complete covering of all Gearing, so that nothing can get between the cogs. The can may be revolved to harden contents after the stirrer has been removed—very necessary in the preparation of Fruit Ices and Frozen Fruits. A Self-Adjusting Scraper. The Cross-bar so arranged in its place as to give greatest facility for packing the ice and salt. All workmanship and material of the best quality. Each freezer is wrapped up in heavy paper to protect it from dirt and dust, with an attractive colored label on outside of package.

Double Action

"Crown" Ice Cream Freezer

Specially adapted to the needs of Boarding
Houses, Hotels, Confectioners, &c.

The cross-bar is arranged to swing upon one side of pail, to remove can while the fly-wheel remains stationary on opposite side of pail, and does not require to be lifted with bar as in other makes of Freezers.

The gear-shaft and fly-wheel shaft are connected by means of a clutch, which engages and disengages by simply raising or lowering the cross-bar.

Has also all the valuable features of the other Freezers.

SIZES AND PRICES:

WITH CRANK.

Sizes,	8 qt.	10 qt.	14 qt.	18 qt.	24 qt.
Trade List Prices,	\$10.50	\$13.00	\$16.50	\$21.00	\$25.00
Retail Prices at Factory	5.25	6.50	8.25	10.50	12.50

WITH FLY-WHEEL.

Sizes,	8 qt.	10 qt.	14 qt.	18 qt.	24 qt.	32 qt.
Trade List Prices,	\$13.00	\$16.00	\$20.00	\$25.00	\$30.00	\$37.50
Retail Prices at Factory,	6.50	8.00	10.00	12.50	15.00	18.75

The Chief Merits We Claim for Our Make of Freezers are:

A strong Pail, made of best quality cedar, bound with galvanized iron hoops. Complete covering of all Gearing, so that nothing can get between the cogs. The can may be revolved to harden contents after the stirrer has been removed—very necessary in the preparation of Fruit Ices and Frozen Fruits. A Self-Adjusting Scraper. The Cross-bar so arranged in its place as to give greatest facility for packing the ice and salt. All workmanship and material of the best quality. Each freezer is wrapped up in heavy paper to protect it from dirt and dust, with an attractive colored label on outside of package.

"Crown" Ice Cream Freezer
(DOUBLE ACTION.)



"Star" Ice Chipper.



Is a simple, effective and cheap tool for chipping ice.

It is a well-known fact that in making Ice Cream or Water Ice the ice must be mixed with salt in order to produce a freezing action, and the smaller and more uniform the pieces are the quicker the freezing goes on and the less ice is consumed in the process.

By the use of the "STAR" Ice Chipper the ice is chipped into small and nearly uniform pieces, the guard projecting beyond the serrated cutting edge of the knife making it impossible to cut off thicker pieces than the space between them. Only a few minutes' time is required to reduce a fifteen to twenty lbs. block of ice into small pieces.

The long blade, having a sharp edge, can be used as a pick to split large blocks of ice into smaller lumps for use in water coolers, &c.

Price	per dozen, \$3.00
Retail Price at Factory,	each, .25
Postage extra if sent by mail	each, .20

"Crown" Ice Chipper

is of same general style as our "Star" Ice Chipper. It is much heavier and more substantial than the "Star," and where a considerable quantity of ice is required to be chipped it is by far the more desirable of the two. The handle is of wood, blade of polished steel, but wider than the "Star," with points ground sharp.

The tool is also highly recommended for use at bars, soda fountains, &c., or wherever fine ice is desirable for cooling purposes.



Price, per dozen, \$6.00
 Retail Price at Factory, each, .50
 Postage extra if sent by mail,
 each, .25

PHILADELPHIA COOKING SCHOOL,
 1525 Chestnut Street,

PHILADELPHIA, January 5th, 1887.

The Ice Chipper you sent me with your "Gem" Ice Cream Freezer I consider the best tool for the purpose I have ever used. It saves time and labor as well as ice. All my pupils who used it wish one.

Yours truly,

MRS. S. T. RORER, Principal.

The Gem Ice Shave.



is a simple and handy tool for shaving and collecting ice from blocks without removing the latter from the refrigerator or ice chest, and is the only tool of the kind in the market.

As shown in cut, it is constructed like an ordinary plane, made of galvanized cast iron, with a knife adjustable to shaving fine or coarse. In front of the knife is a receptacle about the size of a tumbler, closed by a lid, in which the shaved ice collects when the tool is pushed forward and backward on a block of ice. When filled, the lid is raised and contents emptied, which will be found as fine as snow. The tool is quite short and of convenient size to fit the hand and can be used on any size piece of ice as it lays in a refrigerator.

Shaved Ice is desirable for a great variety of purposes, such as

- For Use in Sick Rooms—dissolving quickly in the mouth.
- Making Ice Poultices—being fine it perfectly fits the parts to which applied.
- For Cooling Oysters on half shell.
- For Cooling Water, Wines, or other liquids.
- For Making Lemonade or iced drinks of any kind.
- For Use at Soda Fountains.

A good substitute for water ice can be quickly and cheaply made by putting in a glass a small quantity of any kind of fruit syrup and with it mix sufficient shaved ice to fill the glass. The mixture will be quite stiff and suitable for eating with a spoon. In place of fruit syrups, the juices of natural fruits, as strawberries, raspberries, lemons, oranges, pineapples, etc., well sweetened, can be used.

Anyone who has tried to get a small quantity of fine ice by using an ordinary ice pick and without taking the block of ice out of the ice chest can readily appreciate the usefulness of the Gem Ice Shave.

**Saves Time, Labor, Refrigerator,
Ice and Patience.**

Price,	per dozen,	\$6.00
Retail Price at Factory	each,	.50
Postage extra if sent by mail	each,	.30

Packed in 1 and 3 dozen cases.

The "Gem" Cake Pan.

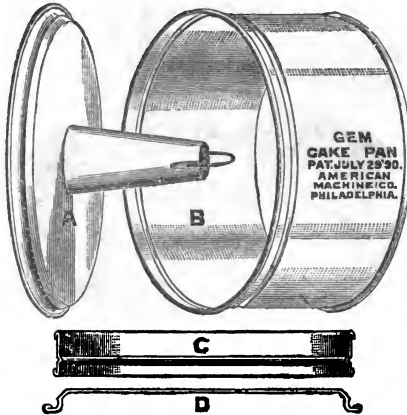


The Gem Cake Pan differs from all other cake baking pans in that the bottom of pan is removable from the side. The particular object of this is explained on the next few pages. The Gem Pan is made of heavy tin of extra quality.

A measuring cup of standard size is furnished with each set of pans.

For prices, see page 89.

THE "GEM" CAKE PAN.



CUT SHOWING PAN TAKEN APART.

A is the bottom of Loaf Pan with tube.

B is the side of Loaf Pan.

C is the side of Layer Pan.

D is the bottom of Layer Pan.

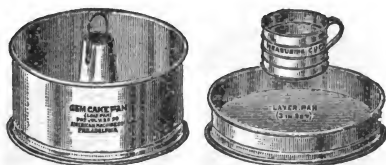
The rim on bottom of pan is so made that when the sides is pushed on the bottom, it is perfectly tight and no batter can leak through or get in the joint.

It will be noticed from figure *D* that the bottom of the pan where cake rests is above the rim which supports pan in oven, so that the cake is elevated from the oven and cannot burn.

See following pages for description of the special advantages of these pans.

For prices, see page 89.

THE "GEM" CAKE PAN.



The Object of the Gem Cake Pan is to
Enable Housekeepers

To Make Cakes Without Greasing the Pan :

Greasing the ordinary Pan is objectionable in that it has a tendency to toughen the cake, and frequently gives the cake an unpleasant taste or odor.

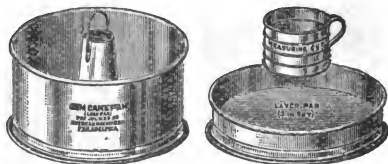
To Remove Cake Easily From Pan :

In using the GEM CAKE PAN thin brown paper is usually put over the bottom of pan before putting on the body. After the cake has been baked and partly cooled, is separated from the tube in loaf pan by cutting around tube with a knife. The pan is then placed on its side and bottom pried off, leaving cake in the body or side of pan, from which it is taken when thoroughly cool by cutting around inside of body of pan.

When paper is not put on bottom of Pan, the cake is removed by cutting around the sides of pan—then prying off the bottom. The cake will then come off attached to the bottom of pan, and is easily cut away from it with a knife.

For prices, see page 89.

THE "GEM" CAKE PAN.



To Remove From The Cake The Moisture Which Condenses On Inside Of Pan :

When the bottom is taken off it will be found covered with moisture ; the paper also is wet and is to be removed at once. If the cake was cooled entirely in the pan with bottom on or in any other pan, this moisture would be absorbed by the cake, making it heavy or soggy.

To Cool Cake While Inverted, Preventing Them From Falling :

The GEM CAKE PAN is taken from oven by means of a stick inserted in ring at top of tube. The pan is inverted, the end of the tube resting on table. In this way the cake hangs suspended in the pan—cannot fall as in ordinary pan—and remains light.

To Bake Cake with Delicate Crust and Prevent Burning on Bottom :

The bottom of pan is raised above bottom of oven, so that the cake is practically suspended in the oven and cannot burn on bottom. The hot air of oven circulates under bottom of pan and up through the tube, so that the heat is uniform all around pan, producing an even brown, delicate and tender crust.

For prices, see page 89.

THE "GEM" CAKE PAN.



The Gem Cake Pan is Furnished in
Sets consisting of

1 Loaf Pan with Tube and 3 Layer Pans and a Measuring Cup. A plain loaf pan can be made from these by putting a bottom of a layer pan in the side or body of the loaf pan, in place of bottom with tube, so that practically there are five pans in the set.

Cake recipes, excelled by none, are furnished with each set of pans.

SIZES OF PANS.

	DIAM.	DEPTH.
Loaf Pan	8½ in.	3½ in.
Layer Pans.	8½ in.	1 in.

PRICES.

Complete Set	{ 1 Loaf Pan . . . 3 Layer Pans . . . 1 Measuring Cup . . . and Recipes . . . } \$1.25
Loaf Pan with Tube (only) Measuring Cup and Recipes	}	.75
Layer Pans (3 in set), Measuring Cup and Recipes	}	.75

The Gem Cake AND Batter Mixer

PATENT
APPLIED
FOR

The
Biggest
Little Thing
in the World.



It is intended for mixing all kinds of cake and beating up batters. It is superior to anything made as an Egg Beater. It is very light and handy, does not fatigue while being used, does the work rapidly and thoroughly. One of its important features is the tenderness it imparts to everything beaten with it. It is better in every respect than anything ever offered for the purpose.

Price,	per dozen,	\$1.75
"	each,	.15
"	if sent by mail,	"	.20

The American Cake Mixer.



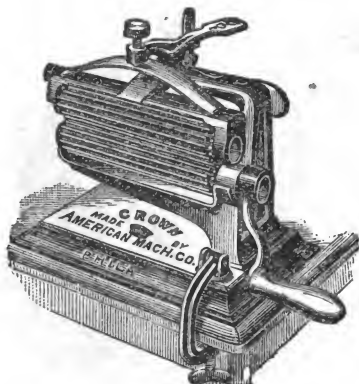
This Machine is intended to beat up to the necessary lightness the batter for cakes, pastry and similar good things, in place of the laborious method of mixing the same by hand. It mixes all the different ingredients more thoroughly and with less effort in one-fourth the time, and better than can be done by hand. It is also recommended for cleanliness, as by using it there is no necessity for putting the hands in the batter.

The Machine is fastened to the edge of table by clamps. The handle is turned to the right, and the ingredients are put in pan in same order as in mixing by hand. The turning is continued until batter is light enough. The central dasher, with the arms turning in one direction and the scraper in the opposite one, produces a thorough and quick beating of the mixture. The wooden scraper keeps the side of pan perfectly clean.

Besides machines for family use, we manufacture large sizes for confectioners, bakers, &c.

No. 6, (Pan holding 6 qts.), . . . each, \$3.50

The Crown Fluting Machine



Sizes (length of Rolls),	. 4½ in.	6 in.	8 in.
Price,	. . . each, \$3.50	\$4.00	\$6.50
Extra Rolls.	. . . per pair, 1.90	2.20	3.50

This Machine has all the valuable features of the best Machines in the market, and in addition has several important novelties, to which we beg to call attention.

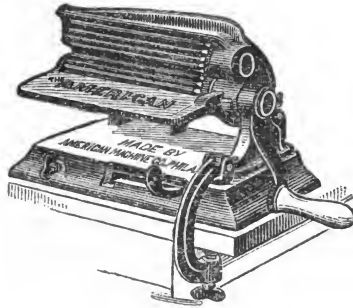
The Spring is so placed that the separating of the Rolls for the putting in the work does not compress or affect it in the least, thus not only saving the Spring unnecessary strain, but easing the operation. The lower Roll projects over the base-plate free of all obstruction, thereby giving the Machine a greater latitude for different kinds of work, which a post supporting the end of the Roll would interfere with.

The Machines are finished in a superior manner with Swivel Clamp Attachment to fasten them either to the side or end of a table. Each Machine is put in a separate wooden box with four heaters and a pair of tongs.

Sizes (length of Rolls), 4½, 6 and 8 inches. The Rolls are made in all styles, as shown on page 86.

For Directions for Use, see page 95.

The American Fluting Machine.



Sizes (length of Rolls),	5 in.	6 in.	7 in.
Price, each,	\$3.00	\$3.40	\$4.50
Extra Rolls, per pair,	1.65	1.90	2.50

Has all valuable features of the best Machines in the market, and in addition has several important practical features not found in any other style of Machine. The platform in front of lower Roll is arranged to enable the operator to guide the material, and by a pressure of the hand on it to separate the Rolls quickly and without trouble, in order to adjust the goods if fluted crooked or bias, or if goods are being scorched from using heaters that are too hot.

The Spring is so placed that the separating of the Rolls for the putting in the work does not compress or affect it in the least, thus not only saving the Spring unnecessary strain, but easing the operation.

Each Machine is put in a separate wooden box, with four heaters and a lifter.

Sizes (length of Rolls), 5, 6 and 7 inches. The Rolls are made in all styles, as shown on page 86, except No. 10.

For Directions for Use, see page 95.

DIAGRAM OF FLUTER ROLLS

The following diagram shows the size, as to coarseness and fineness, of the rolls used in the different machines made by us, and shown on the preceding pages.

FLUTING ROLLS.

No. 10 

No. 12 

No. 15 

No. 18 

No. 22 

No. 26 

No. 30 

No. 40 

No. 50 

CRIMPING ROLLS.

No. 126 

No. 130 

No. 140 

No. 150 

No. 160 

General Directions

For use of Fluting Machines

To put the work in the Machine, separate the Rolls by means of the lever which in the "Crown" Fluter is at the back and in the "American" projects through the front of base plate.

The pressure on the Rolls is regulated by the screw in the end of the lever in the "Crown," and projects in front of base-plate in the "American."

The heaters are put in the Rolls by means of the tongs or lifter, and for proper working should be almost red hot.

Dampen the ruffle slightly with water, as for ordinary ironing, not too wet—or smooth the ruffle first with a flat iron, and then flute dry; it improves the appearance.

Flute puffs as you would a ruffle, by doubling in the middle—do not dampen but flute dry, and they will finish prettily.

WE ALSO MAKE THE

Original "Knox" and the "Eagle" Fluting Machines.

PRICES:

ORIGINAL KNOX can be had with any style Rolls shown in diagram on page 86.

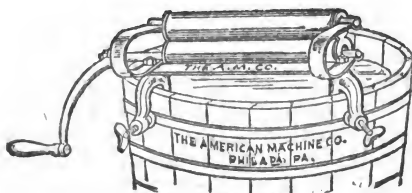
Sizes (length of Rolls),	4½ in.	6 in.	8 in.
Price,	each, \$3.25	\$3.60	\$6.00
Extra Rolls,	per pair, 1.90	2.20	3.50

EAGLE can be had with Rolls numbers 15, 18 and 22, in diagram on page 86:

Sizes (length of Rolls),	3½ in.	5½ in.
Price,	each, \$2.15	\$2.85
Extra Rolls.	per pair, 1.15	1.55

The A. M. Co.

Wringer.



This Wringer is in every respect the most practical one made. When fastened tightly on the tub, as shown in cut, it is ready for use. The horse-shoe-shaped steel springs supply, automatically, the necessary pressure to wring clothes of varying thickness, the clothes only needing spreading out as they pass between the Rolls to ensure being wrung dry with little exertion.

The Rolls are of white Rubber, and warranted equal to the best made.

We make these with either japanned or galvanized springs.

						Per Doz.
No. 2	Rolls,	10 in. long,	1¼ in. diam.,	.	.	\$36.00
2½	"	12	"	1¾	"	48.00
3	"	14	"	1⅞	"	66.00
4	"	16	"	2	"	96.00

MRS. POTTS' PATENT "CROWN"

Cold Handle, Double Pointed

Smoothing and Polishing Irons



These well known goods need no explanation. Three irons, one handle and stand constitute a set.

Besides those with the double point, we also make the detachable handle iron with square back.

PRICES:

DOUBLE POINTED IRONS.

No.		
150,	Nickel-Plated,	per doz. sets, \$30.00
155,	Plain Polished,	" " 24.00
150,	Nickel-Plated, sizes, 1, 2 or 3, with handles, . .	12.50
150,	" " " 1, 2 or 3, without " . .	8.50
155,	Plain Polished, " 1, 2 or 3, with " . .	10.50
155,	" " " 1, 2 or 3, without " . .	6.50
190,	Nk'l-Plated Girls' Pol. Irons, with han. wt. 2 lbs.	7.50
195,	Plain Polished, " " " " " " " "	6.00
	Iron Stands,60
	Extra Handles,	4.00

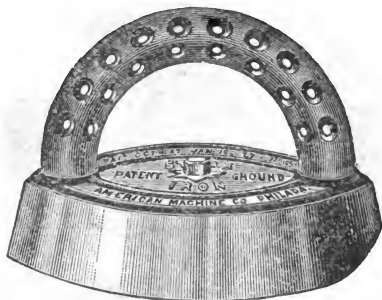
SQUARE BACK IRONS.

160,	Nickel-Plated,	per doz. sets, \$30.00
165,	Plain Polished,	" " 24.00
160,	Nickel-Plated, sizes, 1, 2 or 3, with handles, per doz.,	12.50
160,	" " " 1, 2 or 3, without " " "	8.50
165,	Plain Polished, " 1, 2 or 3, with " " "	10.50
165,	" " " 1, 2 or 3, without " " "	6.50
160,	Nickel-Plated, size, 4, with handles, w't 7 lbs. "	15.00
160,	" " " 4, without " " " "	11.00
165,	Plain Polished, " 4, with " " " "	12.00
165,	" " " 4, without " " " "	8.00

"Star"

Smoothing AND Polishing Irons

MRS. POTTS' PATENT.



These Irons are the same as our Nos. 150 and 155 Irons, but without the detachable wooden handle; a perforated fixed iron handle being substituted instead.

They are made both double point and square back. They are made also in small sizes for children, as given in following list:

DOUBLE POINTED STAR IRONS.

	Per Doz.
No. 70, Nickel-Plated, sizes 1, 2 or 3, . . .	\$9.00
75, Plain Polished, " 1, 2 or 3, . . .	6.75
100, Nickel-Plated Girls' Polishing Irons, . . .	6.25
105, Plain Polished, " " " . . .	4.75
110, Nickel-Plated Toy Irons, 14 oz. each, . . .	4.50
115, Plain Polished " " " " . . .	3.75
120, Nickel-Plated " " 5 oz. " . . .	2.50
125, Plain Polished " " " " . . .	1.75

SQUARE BACK STAR IRONS.

71, Nickel-Plated, sizes 1, 2 or 3, . . .	9.00
76, Plain Polished, " 1, 2 or 3, . . .	6.75

Mrs. Potts' Patent Double Pointed Polishing Irons.



CHINESE POLISHER.

Has all round edges, and is adapted for laundry and general polishing purposes.

It is made with the detachable wood handle, in two sizes, and with the fixed perforated iron handle, in one size.

PRICES:

No.	DETACHABLE WOOD HANDLE.	Per Doz.
180,	Nickel-Plated, weighs about $4\frac{1}{2}$ lbs.,	\$15.00
185,	Plain Polished, " " $4\frac{1}{2}$ "	13.00
182,	Nickel-Plated, " " 3 "	11.00
187,	Plain Polished, " " 3 "	9.00

PERFORATED FIXED IRON HANDLE.

72,	Nickel-Plated, weighs about 3 lbs.,	. .	9.00
77,	Plain Polished, " " 3 "	. .	6.75

The Crown Christmas Tree Holder.



Is offered to the public as a decided improvement upon any other style in the market.

The usefulness of this article is obvious to any one who has tried to arrange blocks, boxes, or other appliances for holding Christmas Trees.

The Holder is made of two sizes, to hold 2-inch or 3-inch trees or less, and is so constructed that it will firmly clamp and hold any size tree that may be put in it. The legs are placed in the sockets and fastened by the small thumb-screws; the ring-nut is turned downward, whereby the clamps are thrown outward. The tree is then set in the Holder and the ring-nut turned upwards until the clamps have a sufficiently tight hold. If desirable, the Holder can be fastened to the floor, &c., by means of small tacks or screws. Should the tree shrink and become loose in the Holder, a slight turn upwards of the ring-nut will tighten it again.

Sizes,	2 in.	3 in.
Prices,	per doz., \$9.00	\$12.00

THE "CLEWELL" PATENT Ice Cream Dishers and Measurers.



Price List.

DISHERS.

Size.	Price Each
4 to a quart	\$.55
5 "	".50
6 "	".45
8 "	".40
10 "	".35

If sent by mail 6 cts.
each in addition.

MEASURES.

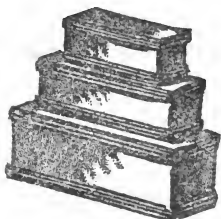
1 pint	each .75
1 quart	" .85

If sent by mail 15 cts.
each in addition.

This Patent Ice Cream Dish is constructed with two revolving knives, which cut the cream loose, thereby avoiding the adhering of the cream to the sides. By one half turn of the button the cream slips out, smooth and even—thus saving all provocations, time and impatience. This is a most excellent device for dishing up for the saloon trade, festivals, etc.

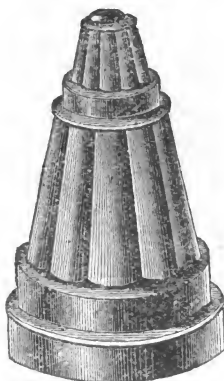
The Measure is made on same principle and possesses the same advantages as the disher. By its use orders can be filled in one fourth the time.

ICE CREAM MOULDS.



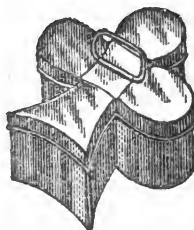
PLAIN BRICKS.

Size Pints.	Single Lid. Each.	Double Lid. Each.	Dble. Lid Ex. Heavy Each.
2.....	\$.25	\$.35	\$.55
3.....	.30	.45	.65
4.....	.35	.50	.75
5.....	.40	.60	.85
6.....	.45	.65	1.00
8.....	.55	.75	1.25



PYRAMID.—No. 705.

Pts.,	2	3	4	5	6	8
Ea.,	\$1.00	\$1.40	\$1.65	\$1.85	\$2.25	\$2.50



FOR PROGRESSIVE EUCHRE PARTIES.

4 styles—each 1 quart.

Club	. .	each, \$1.50
Heart	. .	" 1.00
Spade	. .	" 1.25
Diamond	. .	" .75

Individual Moulds for Progressive Euchre parties shaped like cards and with design of clubs, hearts, spades and diamonds on top, \$3.50 per dozen.

MELON MOULDS.



REGULAR GRADE

Pints,	2	3	4	6
Each,	.40	.50	.60	.80

EXTRA GRADE.

Pts. 2	3	4	5	6	8
Ea. .75	.90	\$1.00	\$1.15	\$1.25	\$1.50

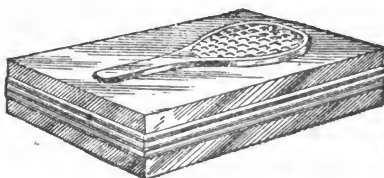


TURK HEAD ICE CREAM MOULD
 Quarts 2 4
 Each, Net75 \$1.00



**ROUND MELON
 MOULD.**

4 pints, each \$1.50
 6 " " 2.00



**Individual
 Tennis
 Bricks.**

\$3.50 per doz.

Individual Tin Moulds for Ice Cream.



Block.
 \$3.50 doz., Net.



Strawberry Basket.
 \$4.50 doz., Net.



Melon.
 \$3.50 doz., Net.



Brick.
 \$3.50 doz., Net.



Turk's Head.
 \$3.50 doz., Net.



Diamond.
 \$3.50 doz., Net.

We can also furnish a large variety of other styles of moulds--special catalogue of which will be mailed on application.

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The Gem Freezer
The Best in the World